Panasonic

SD-253

Bread Bakery®

Automatic Bread Maker

Operating Instructions & Recipes

Congratulations

Thank you for purchasing a Panasonic Bread Bakery®, SD-253.
Successful bread making is an art, requiring good quality ingredients, time and energy due to the importance of thorough kneading.

The Panasonic Automatic Bread Bakery® is ideal for anyone who has been discouraged from making their own bread in the past. Experienced bakers will also enjoy using this automatic way of making their family favourites.

One of the main advantages is that the most tiresome element of bread making, i.e. kneading, is completely automatic, leaving you time to spare with no dishes to wash.
The pre-programmed cycle takes place all in the same pan.
In addition, our automatic raisin nut dispenser will drop your choice of dried fruit/nuts into the dough at the precise time during kneading, giving you an even spread throughout the loaf.
No further action is required after pressing the start pad.

Whether you use pre-packaged bread mixes, or the recipes we have developed for you, or you develop your own favourite recipes, we hope you enjoy using your Panasonic Bread Bakery®.

Before operating the Bread Bakery®, please read the following instructions carefully.

IMPORTANT: THIS UNIT HAS TO BE EARTHED FOR PERSONAL SAFETY!

If your AC outlet is not grounded, it is the personal responsibility of the customer to have it replaced with a properly ground wall socket of 230V 50Hz.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. READ ALL INSTRUCTIONS BEFORE USE.
2. Follow all warnings and instructions marked on the product.
3. Unplug this product from wall outlet when not in use and before cleaning. Do not immerse appliance in water or other liquid. Use a soft sponge and mild detergent when cleaning the inside of the pan or kneading blade. The cabinet may be cleaned with a cloth, dampened with a mild soap and water solution.
4. Do not touch hot surfaces. Use oven mitts when handling hot materials, allow metal parts to cool before cleaning.
5. Do not allow anything to rest on power cord. Do not plug in cord where persons may walk or trip.
6. Do not operate any appliance with a damaged or frayed cord. Refer servicing of appliance to an authorised service centre if the unit should malfunction or be damaged in any manner.
7. This appliance is not intended for commercial use. It is for household use only.
8. The use of attachments not recommended by manufacturer may cause damage or injury.
9. Avoid contacting moving parts.
10. Do not use outdoors. Do not use appliance for other than intended use.
11. Do not let cord hang over edge of table or counter, or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. To disconnect, grip plug and pull from wall outlet. Never pull on cord.
14. The unit may vibrate or move during the kneading process. Do NOT place the unit near the edge of a countertop. Place the unit securely where movement of the unit will not cause it to fall off the countertop.
15. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
16. The appliance is not intended for use by young children or infirm persons without supervision.
17. Young children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS

Note:

A. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

B. Extension cords are available and may be used if care is exercised in their use.

C. If extension cord is used:

(1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,
and

(2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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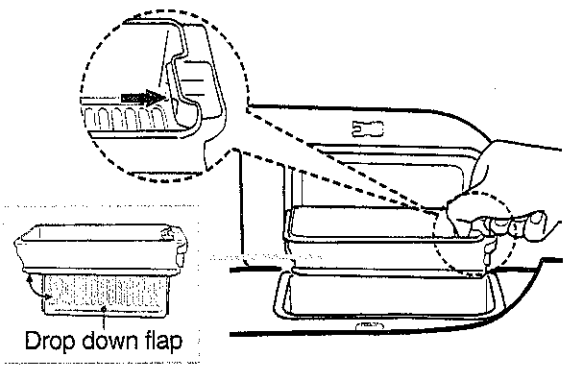
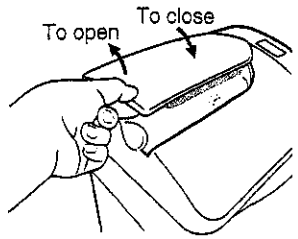
NOTE : The recipe for gluten free bread mix is on page 15.

Parts Identification

Raisin nut dispenser

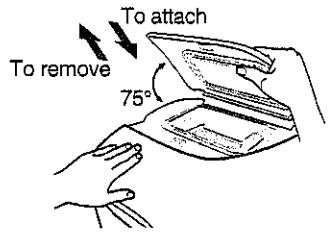


Dispenser lid



To open
Lift the lid by using the indentation on the left hand side.

To close
Press the lid lightly until you hear the magnets click.

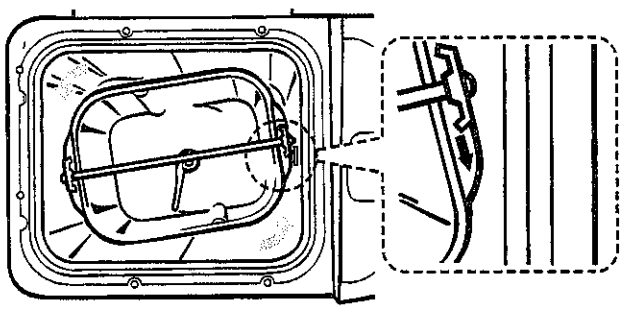


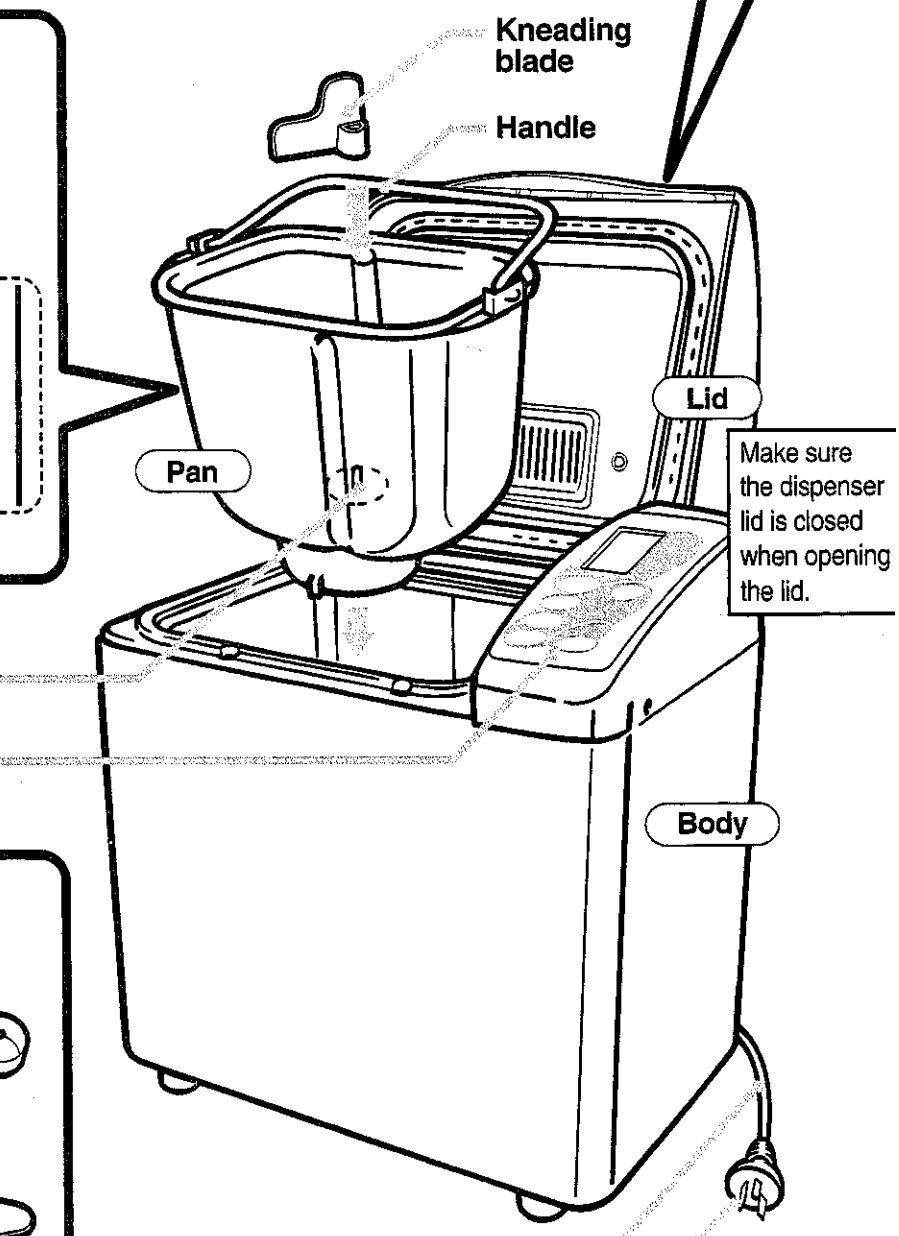
To remove / attach
Raise the dispenser lid to approximately 75 degrees. Pull it towards you to remove, or push carefully into the joint to attach.

Bread pan

Slide in the pan to the correct position in the unit.
Twist slightly anti-clockwise to remove.

To remove



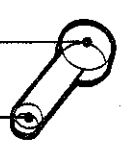


*The shape of plug may vary from the illustrat

Accessories

Measuring spoon
Use to measure sugar, salt, etc.

Tablespoon (approx. 15 ml)
(1/2 tablespoon marked)
Teaspoon (approx. 5 ml)
(1/4, 1/2 & 3/4 teaspoon marked)



Measuring cup
Use to measure liquids.
(1 cup/8 fl. oz./240 ml)

Precautions for Using the Raisin Nut Dispenser

- Never operate the appliance without the raisin nut dispenser in place, regardless of your choice of programs.
- To avoid damaging the raisin nut dispenser and the dispenser lid, they should be handled carefully.
- Do not apply undue pressure to the dispenser lid or drop down flap as it can be deformed or damaged.
- When handling the dispenser lid, see the diagram on page 5.
  - The dispenser lid may fit quite tightly when removing or attaching it at first, this is normal.
  - Make sure the dispenser lid is always set in place before use.
  - Do not try to open or close the dispenser lid by force, as the joint may damage.
- Do not rub or pull rubber gasket attached to the dispenser lid as it may damage. If the gasket is damaged, it may cause escape of steam or condensation.

Control panel

The unit has a protective film overlay on the control panel to prevent scratching or marring during shipping.
You may carefully peel this film off and discard it.

See page 7 for function and operation of each pad.

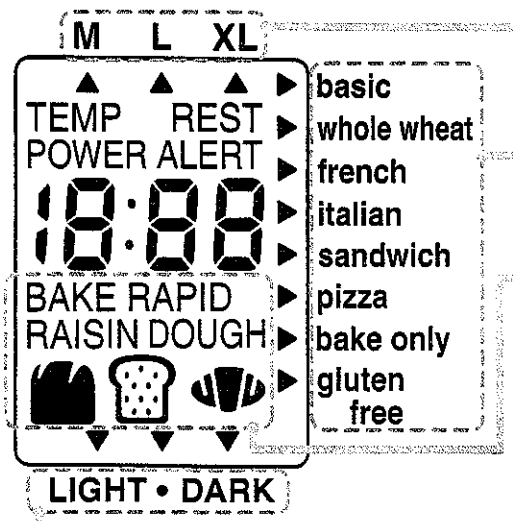
Display Window

TEMP : indicates that the unit is hot and needs to cool down before reusing. (See page 45.)

REST : indicates that the temperature of the bread pan and ingredients is being settled before kneading.

POWER ALERT : indicates that there has been an interruption in the power supply. (See page 45.)

Remaining Time : indicates how much time is left until the operation is complete.



the choice of "Size" which has been/is being selected, indicated by an arrow.

the choice of "select" which has been/is being selected, indicated by an arrow.

the choice of "Option" which has been/is being selected, indicated by letters and a pictogram.

the choice of "Crust" which has been/is being selected, indicated by an arrow.

Choices available for Each Pad

select

basic ..... For producing loaves of bread using white, brown or soft grain strong flour as the major ingredient.

whole wheat ... For loaves using wholemeal strong flour, or breads with cereals/grains such as rye, etc.

french ..... For loaves with crisp crust and open texture as sugar is not included in the ingredients.

italian ..... For loaves with lighter taste. Ideal to serve with pasta or Italian dishes.

sandwich ..... For medium size loaves with a soft crust and closed texture. Suitable for making sandwiches.

pizza ..... For dough used for pizza, pitta, or foccacia.

bake only ..... A program for baking only. Suitable for teabreads.

gluten free ..... For loaves using specially blended gluten free bread mixes.

Option

BAKE ..... The unit automatically mixes ingredients, kneads the dough, rises it and bakes it.

BAKE RAPID .... Performs almost the same process as BAKE option but in a shorter time.

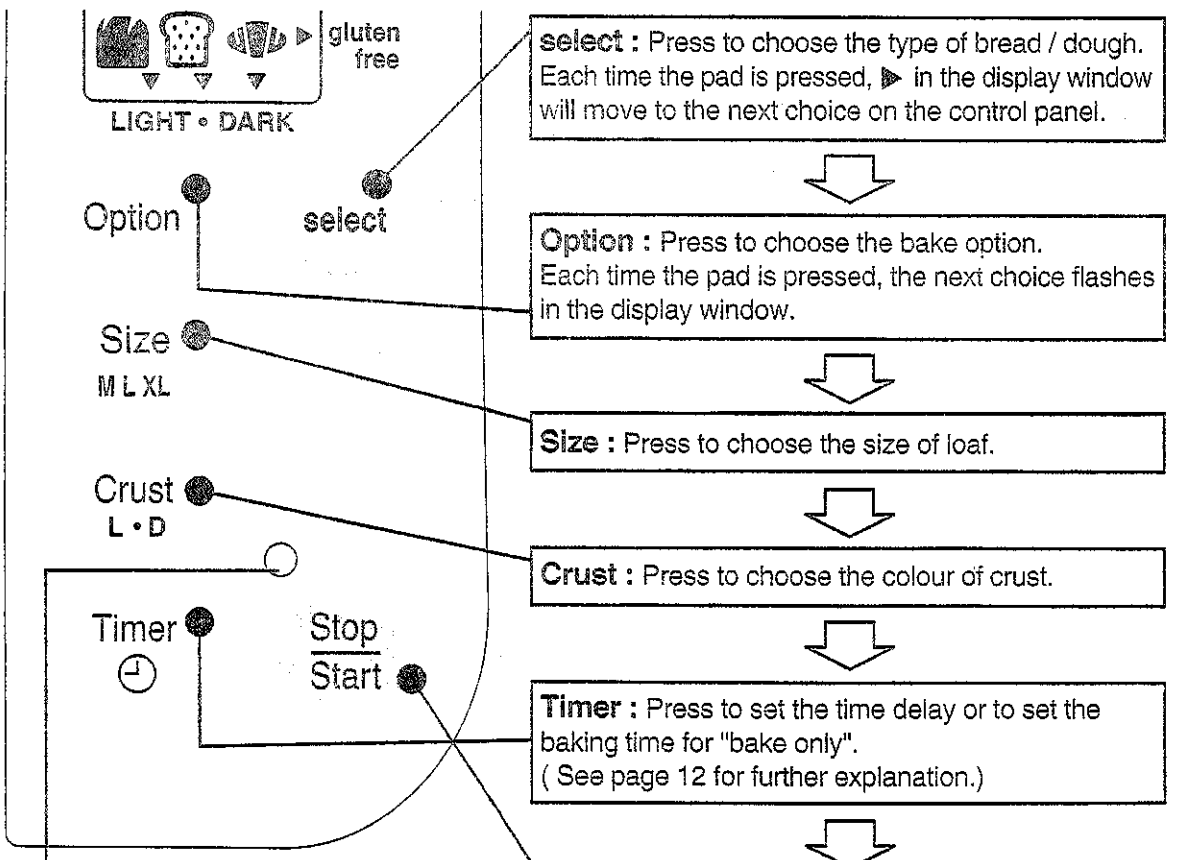
BAKE RAISIN ... Performs the same process as BAKE option, but adds dried fruit and nuts automatically during the kneading process.

DOUGH ..... The unit automatically prepares dough for dinner rolls, doughnuts, croissants, etc.

DOUGH RAISIN ... Performs the same process as DOUGH option, but adds dried fruit and nuts automatically during the kneading process.

Control panel – Features and Operating Procedure

Be sure you understand the function of each pad before using the *Bread Bakery*® .



select : Press to choose the type of bread / dough. Each time the pad is pressed, ▶ in the display window will move to the next choice on the control panel.

Option : Press to choose the bake option. Each time the pad is pressed, the next choice flashes in the display window.

Size : Press to choose the size of loaf.

Crust : Press to choose the colour of crust.

Timer : Press to set the time delay or to set the baking time for "bake only". (See page 12 for further explanation.)

Operation Light : The red light will be lit when in operation. It will flash when the bread baking or the dough making is completed. It will also flash at a different frequency when operated in abnormal conditions.

Stop/Start : Press to start operation or begin the timer. The operation light will come on. Press this pad also to stop operation or cancel the timer setting. To stop operation, the pad must be pressed and held for more than 1 second. The display will go blank and the operation light will go off. The program can be reset.

select		
Option	BAKE	BAKI RAISI
Size	○	○
Crust	○	○
Timer	○	○
Process REST	30 min - 1 hou	
Process KNEAD	15 - 30 min	
Process RISE	1 hr 50 min - 2 hr 20 min	
Process BAKE	50 min	
Total	4 hours	
Keep-Warm	○	○

Size
M L XL

The choice of size is **M** (medium), **L** (large) or **XL** (extra large).
If not selected, the appliance will automatically select XL size.
See table below for the availability of this pad.

Crust
L • D

The choice of crust is **LIGHT**, **MEDIUM** (indicated by the centre dot) or **DARK.**
If not selected, the appliance will automatically select medium crust.
See table below for the availability of this pad.

Timer

A 13-hour timer allows you to prepare everything the night before and wake up to the aroma of freshly baked bread. The result may differ when the timer is used.
See table below for the availability of this pad.

NOTE :

- **The default setting is basic-BAKE, XL size, MEDIUM crust. Pressing only the Start pad will start this program.**
- Time required for each process will vary according to factors such as voltage fluctuation and room temperature.
- For all BAKE options, (except "bake only" and "gluten free") there will be a Keep-Warm period of up to 60 minutes after baking is complete. (see table below.) It will stop when the Stop pad is pressed.
- For some settings, there will be a short pause during the kneading process. This is not a malfunction.

Function Availability and Time Required for Each Program

basic			whole wheat					french		italian	sand-wich	pizza	bake only	gluten free
BAKE RAPID	DOUGH	DOUGH RAISIN	BAKE	BAKE RAISIN	BAKE RAPID	DOUGH	DOUGH RAISIN	BAKE	DOUGH	BAKE	BAKE	DOUGH	BAKE	BAKE
○	–	–	○	○	○	–	–	–	–	–	–	–	–	–
○	–	–	–	–	–	–	–	–	–	–	–	–	–	○
–	–	–	○	○	–	–	–	○	–	○	○	–	–	–
—	30 - 50 min		1 hour - 1 hr 30min		15 min	55 min - 1 hr 15 min		40 min - 1 hr 55 min	40 min - 1 hr 35 min	30 min - 1 hour	1 hour - 1 hr 30 min	**KNEAD** 10 - 15 min	—	—
15 - 20 min	15 - 30 min		15 - 25 min		15 - 25 min	15 - 25 min		10 - 20 min	10 - 20 min	10 - 15 min	15 - 25 min	**RISE** 10 - 15 min	—	15 min
approx. 1 hour	1 hour - 1 hr 20 min		2 hr 20 min - 2 hr 50 min		approx. 1 hr 40 min	1 hr 40 min - 2 hours		2 hr 55 min - 4 hr 10 min	1 hr 45 min - 2 hr 40 min	2 hr 25 min - 3 hours	2 hr 20 min - 2 hr 50 min	**KNEAD** approx. 10 min	—	1 hour
35 min	—		50 min		45 min	—		55 min	—	50min	50min	**RISE** approx. 10 min	30 min - 1 hr 30 min	50 min
1 hr 55 min	2 hr 20 min		5 hours		3 hours	3 hr 15 min		6 hours	3 hr 35 min	4 hr 30 min	5 hours	45 min	30 min - 1 hr 30 min	1 hour 20 min
○	–	–	○	○	○	–	–	○	–	○	○	–	–	○

*For basic-BAKE RAISIN, only LIGHT and MEDIUM choices of crust colours are available.

See page 14 for "bake only".
See pages 15–16 for "gluten free".

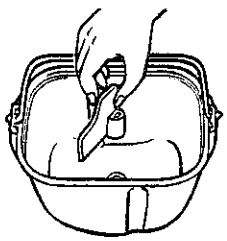
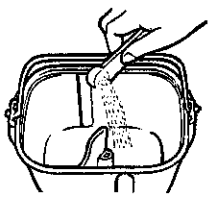
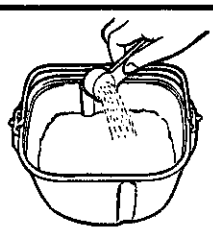
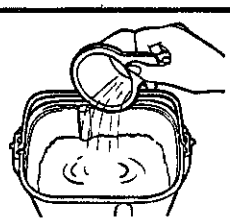
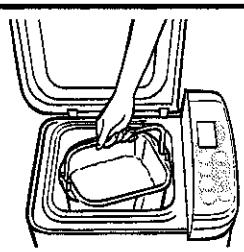
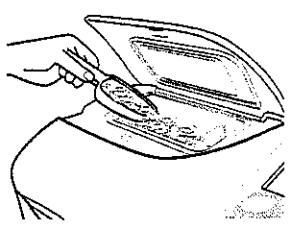
Options displayed in the Display Window

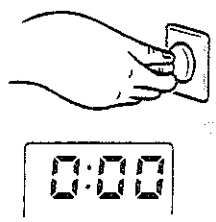
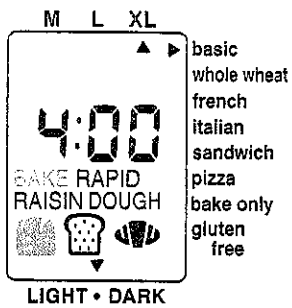
BAKE RAPID
RAISIN DOUGH

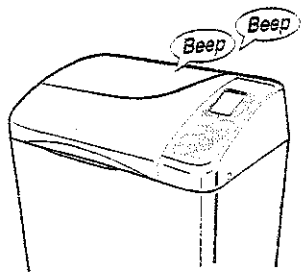
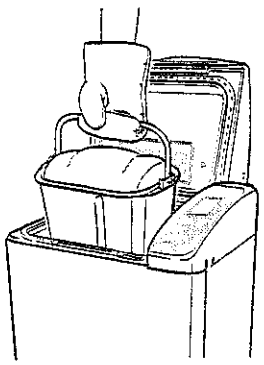
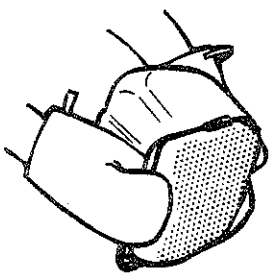
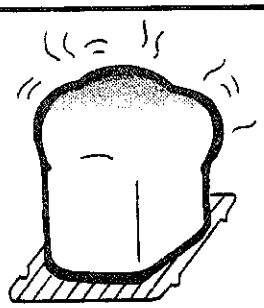
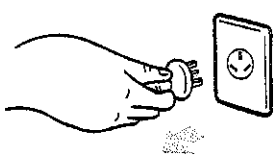
BLACK LETTERS: Option(s) available
GLEY LETTERS: Option flashing
(the one being selected)

General Procedure

Measure ingredients carefully according to each recipe on page 23 to 40.

		Steps	Notes
1		Using the handle, remove the bread pan from the unit by twisting slightly anti-clockwise and pulling upwards. Mount the kneading blade on the shaft. Make sure that the kneading blade and the kneading shaft are free of bread crumbs.	The kneading blade is designed to fit loosely on the shaft with some loose turning.
2		Place the yeast inside the bread pan first. Only use the "Easy Blend" / "Fast Action" yeast that comes in a sachet.	For best results, place the yeast in first, so that it is at the bottom and separated from the other liquid ingredients.
3		Place flour and all dry ingredients inside the bread pan.	Flour, dry milk, salt, sugar, butter and other dry ingredients next.
4		Pour water and other liquids, if any, into the bread pan.	
5		Place the bread pan inside the bread maker. Be sure the bread pan contacts the bottom of the unit. Fold the handle down. Close the lid.	Wipe off any moisture or other residue from the outside of the pan before placing it in the unit. If the pan is not placed correctly, the dough will not be kneaded properly.
6	 	Make sure that the inside of the raisin nut dispenser is clean and completely dry. The dispenser should be secured in position for all programs. Be sure that the drop down flap of the dispenser is closed. For BAKE RAISIN / DOUGH RAISIN 1. Remove all residue before use. 2. Place the ingredients inside the dispenser. (See page 20 for detailed information of the ingredients to be placed in the raisin nut dispenser.) Close the dispenser lid by pressing the lid lightly until you hear the magnets click.	If the inside of the dispenser is wet, the ingredients may stick in the dispenser. If the dispenser is not set in position, steam may escape and may cause poor results to your loaf. Always clean the dispenser after each use. Make sure that the dispenser lid is closed, otherwise it may cause condensation.

Steps	Notes
7  Plug into a 230V outlet. 0:00 appears. ⇒ **For DOUGH option, proceed to page 13.**	**Position the unit away from edge of the table or counter - top.** **The unit may vibrate or move during the kneading process.** **Place the unit where it will not fall off should the unit move during the kneading process.**
8  **NOTE:** The program "basic-BAKE, XL size, Medium crust" is preset at the factory as the default setting. To choose this, just press Start. Press select to choose the type of bread. Each time select is pressed, the arrow on the right of the display will move down to the next choice. The time and available options displayed in the window will change accordingly.	See "select" section on page 7. For "bake only" and "gluten free", see following pages. **bake only ·····page 14** **gluten free ····pages 15–16**
9 Press Option to choose the baking mode. For BAKE, it is not necessary to press this pad. Options available will be shown in the display and the one you require will flash. Each time Option is pressed, the words will flash and change in the following order (Options not available for your choice will be skipped): BAKE → BAKE RAPID → BAKE RAISIN → DOUGH → DOUGH RAISIN → BAKE···	See "Option" section on page 7. The time will also change accordingly.
10 Press Size M L XL to choose the size of your bread. Press Crust L • D to choose the crust colour of your bread.	See availability of sizes and crust colour on pages 7–8.
11 Press Stop Start . The red light comes on, the program is set and the pad is inoperable. "REST" begins. The resting settles the temperature of the bread pan and ingredients. (There are some programs with no resting.) After rest, the process will proceed to knead, then to rise and finally, bake. The time remaining until the bread is finished is displayed in hours and minutes. (3:59, 3:58…) **Note :** To Cancel, or Reset a program selection, press and hold the Stop/Start for 1 second or more. The display will go blank. Begin from step 8. The above display is for basic-BAKE, XL size, medium colour.	When "TEMP" blinks, see page 45. There will be no mixing action during resting. A clicking noise may be heard during operation. This is not a malfunction. For information on the progress of each course, see pages 7—8. The time required for each of the steps will vary according to factors such as voltage fluctuation and room temperature.
For BAKE RAISIN / DOUGH RAISIN The raisin nut dispenser will drop ingredients into the dough automatically at the optimum time during the last part of kneading. The operation will stop for a while to drop the ingredients, and then resume automatically.	Ingredients in the dispenser will be dropped between: basic : 52 min – 1 hr 12 min from start whole wheat : 1 hr 12min – 1 hr 42 min from start.

Steps	Notes
12  When the bread is baked, the beeper will sound eight times and the operation light will flash.	
13  Press Stop/Start. **Promptly** open the lid and remove the bread pan using oven gloves. If the bread is not removed, the unit automatically keeps the bread warm for 1 hour or until Stop/Start is pressed to prevent condensation of the steam.	**The bread pan will be very hot. Do not place it on any plastic surfaces. Handle carefully.** If the bread is left in the unit, further browning of the crust may occur. See "Keep Warm" section on page 8
14  Turn the bread pan upside down. Shake the pan several times to release the bread. If the kneading blade comes out with the bread, use a heat-resistant plastic utensil to remove it, after the bread has cooled.	**The bread and the kneading blade will be very hot.** A metal utensil may scratch the finish of the kneading blade.
15  Place the bread on a wire rack to cool and allow the steam to escape.	See "Slicing and Storing the Bread" section on page 21.
16  Unplug after use. **Be sure to grip plug when removing it from the socket.**	**Never pull on the cord.**

Note : Allow at least 1 hour for the unit to cool down before the next use.

To use the Timer

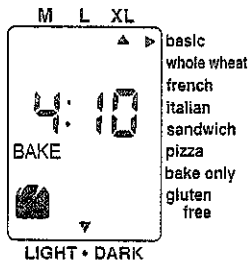
The timer to delay the start of the operation may only be used for the following programs.
See table below.

Duration of Time

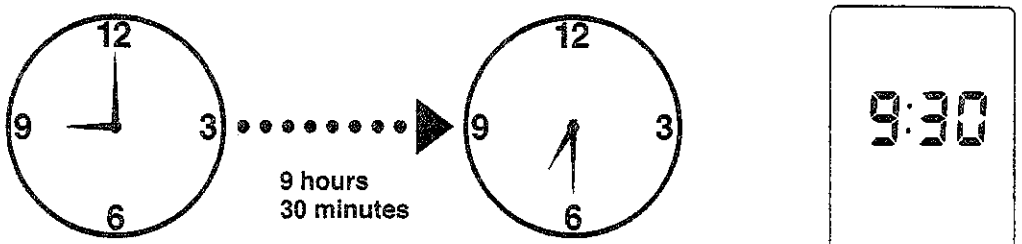
Timer may be set for any length of time within the following ranges.

select	basic		whole wheat		french	italian	sandwich
Option	BAKE	BAKE RAISIN	BAKE	BAKE RAISIN	BAKE	BAKE	BAKE
Setting Range	4-13 hours		5-13 hours		6-13 hours	4 hrs 30min -13 hours	5-13 hours

Follow the same steps on pages 9–11 up to step 10.
For step 11, follow the instructions below.

	Steps	Notes
	Press Timer to set the length of time required for when you want the bread to be ready. For the timer delay available, see the table above.	Each time Timer is pressed, the time will advance 10 minutes. The time will change rapidly if constant pressure is applied to the pad.

Example:
If the present time is 9:00 pm, and you want the bread to be finished at 6:30 am tomorrow morning, set the timer to *9:30* (9 hours and 30 minutes), the time required until the completion of the bread.



9:00 pm
present time

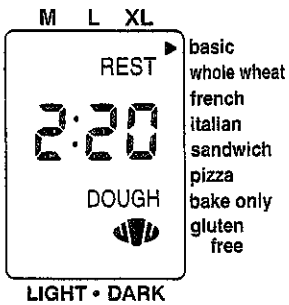
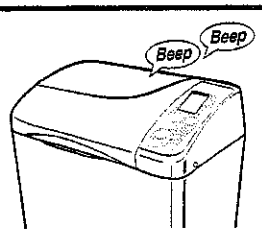
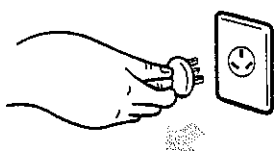
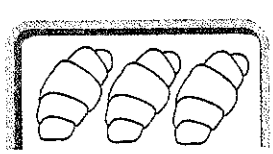
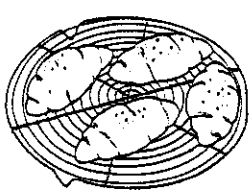
6:30 am
finish time

setting time

 The above display is for basic–BAKE, XL size, medium colour.	Press Stop Start . The time remaining until the baking is finished is displayed in hours and minutes. (9:29, 9:28,•••)	When "TEMP" blinks, see page 45. There will be no action while the timer is working.

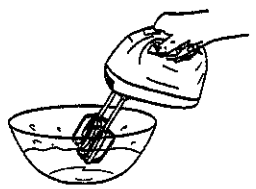
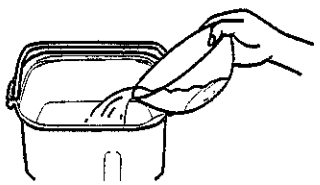
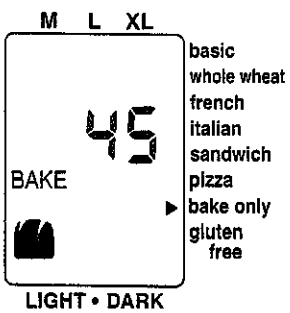
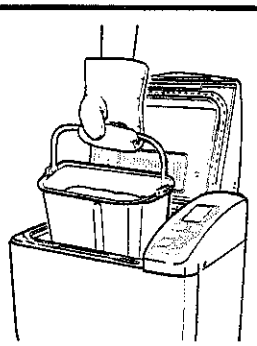
Using the "DOUGH" option

Follow the previous steps 1–7 on pages 9–10.

	Steps	Notes
8	Press select to choose the type of dough. Each time [select] is pressed, the arrow on the right of the display will move down to the next choice. The DOUGH option is available for basic, whole wheat, french and pizza.	See "select" section on page 7.
	Press Option to choose DOUGH or DOUGH RAISIN. Each time [Option] is pressed, the words will flash and change in the following order (Options not available for your choice will be skipped): BAKE → BAKE RAPID → BAKE RAISIN → DOUGH → DOUGH RAISIN → BAKE···	See "Option" section on page 7.
9 	Press Stop/Start . The red light comes on, the program is set and the pad is inoperable. The process to make the dough begins with "REST". (There is no resting for "pizza". Kneading will start immediately.) The time remaining until the dough making is completed is displayed in hours and minutes. (2:20 , 2:19 , 2:18 ···) **Note :** To Cancel, or Reset a program selection, press and hold the [Stop/Start] for 1 second or more. The display will go blank. Begin from step 8.	When "TEMP" blinks, see page 45. There will be no mixing action during resting. A clicking noise may be heard during operation. This is not a malfunction. For information on the progress of each program, see pages 7–8.
10 	When the dough making is finished, the beeper will sound eight times and the operation light will flash. Press Stop/Start when the beeper stops, then remove the bread pan.	The display will go out when the beeper stops, but the operation light will flash until the [Stop] is pressed.
11 	Unplug after use. **Be sure to grip plug when removing it from the socket.**	**Never pull on the cord.**
12 	Shape and prove dough before baking in a conventional oven as per the instruction given in the recipes.	See pages 28—40 for recipes using the "DOUGH" option.
13 	When baking is completed, remove from the oven using your oven gloves and cool on a wire rack.	

Using the "bake only" program

Measure ingredients carefully according to each recipe on pages 41 to 42.

	Steps	Notes
1	 Prepare cake in a separate mixing bowl.	Follow the instructions for each recipe carefully.
2	 Place the mixture carefully into the lined bread pan. (The kneading blade must be removed.) Place the bread pan inside the bread maker.	Ensure that the bread pan is lined with baking parchment so the cake mixture does not touch the sides.
3	 Make sure that the raisin nut dispenser is in position and the lid and dispenser lid are closed. Press select to choose bake only. Each time [select] is pressed, the arrow on the right of the display will move down to the next choice.	See "select" section on page 7.
	Press Timer to set the required time. (Between 30 to 90 minutes.) **The [Timer] cannot be used to delay the start of baking.**	Time indication starts from 30 minutes and moves up to 1 hour 30 minutes in 1 minute increments. The time will change rapidly if constant pressure is applied to the pad.
4	 Press Stop/Start. The red light comes on, the program is set and the pad is inoperable Baking begins.	When "TEMP" blinks, see page 45.
	Note: Upon completion of baking, you may check the consistency of the baked product by piercing the centre with a skewer. If the baking is still insufficient, baking time can be added by repeating above steps 3 & 4, after [Stop/Start] has been pressed. The additional baking time may be set as long as the accumulated time does not exceed 90 minutes.	When checking with a skewer, take utmost care not to burn yourself as the oven cavity will be extremely hot.
5	 When baking is completed, remove the bread pan using oven gloves. Unplug after use. **Be sure to grip plug when removing it from the socket.**	**Never pull on the cord.**

Using the "gluten free" program

Making gluten free bread is very different from the normal way of producing bread in the *Bread Bakery*®.
It is very important if you are making gluten free bread for health reasons that you have consulted your doctor and follow the guidelines below.

- This program has been developed especially for certain gluten free mixes, therefore using your own mix in this program may not produce such good results.
- When "gluten free" is selected, the details for the recipe on this page and the procedure on page 16 must be followed carefully. (Otherwise, the bread may not turn out well.)
- The gluten free recipe on this page has been developed using commercially prepared ORGRAN's Easy Bake gluten free bread mix.
  It is advisable to use this mix for best results.
  This is available through most large supermarket chains nationally and also through health food stores or by mail order.
- The results may differ according to the type of mix.
  Occasionally a loaf may have some flour remaining on the side.
- The bread should be stored in a cool dry place and used within 2 days. If you will not be able to finish the loaf within that time it can be put into freezer bags, in convenient sized portions, and frozen.
- It is very important to avoid cross contamination with flours that contain gluten if bread is being made for dietary reasons. Particular attention must be paid to the cleaning of the bread pan and blade as well as any utensils that are used.

Using ORGRAN gluten free mix

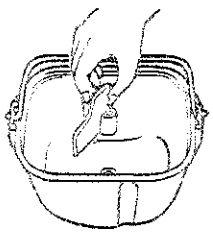
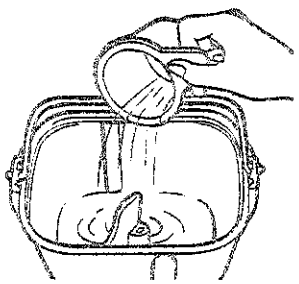
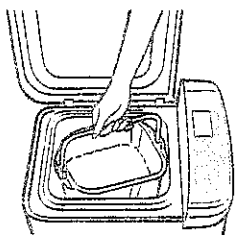
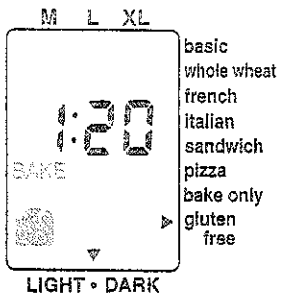
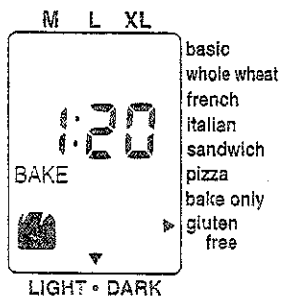
Water	430 ml
Oil	1 Tbsp
Bread mix	450 g

Panasonic recommends the use of ORGRAN gluten free bread flour mix.
For more information on ORGRAN's gluten free bread mixes, please contact the address below:

ORGRAN NATURAL FOODS
Division of Roma Food Products, 47-53 Aster Avenue, Carrum Downs, Victoria 3201 Australia

NOTE: For gluten free bread on basic program, see page 24.

Measure ingredients carefully according to each recipe on page 15.

Steps	Notes
1  Remove the bread pan from the unit. Twist slightly anti-clockwise and pull up, using the handle. Mount the kneading blade on the shaft. Make sure that the kneading blade and the kneading shaft are free of bread crumbs.	The kneading blade is designed to fit loosely on the shaft with some loose turning.
2  Place the ingredients into the bread pan in the following order to ensure that the gluten free flour is mixed to a batter more efficiently. Water → oil → gluten free mix (If you need to add yeast, it should be placed in the pan last.)	The order for placing the ingredients is different from other programs. The results may be poor, if the ingredients are not placed in the order stated. Measure the ingredients accurately, as this affects the baking results considerably.
3  Place the bread pan inside the bread maker. Be sure the bread pan contacts the bottom of the unit. Fold the handle down. Close the lid. Make sure that the raisin nut dispenser is in position and the dispenser lid is closed.	Wipe off any moisture or foreign matter from the outside of the bread pan before placing it in the unit. If the bread pan is not placed correctly, the dough will not be kneaded properly.
4  Press select to choose gluten free. Each time select is pressed, the arrow on the right of the display will move down to the next choice.	See "select" section on page 7.
Press Crust L•D to choose the crust colour of your bread. **NOTE** : We recommend dark crust for most gluten free breads.	
5  Press Stop/Start . Kneading begins immediately.	When "TEMP" blinks, see page 45.

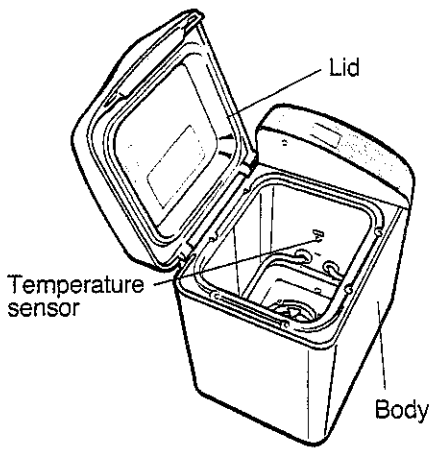
IMPORTANT NOTE:

The ingredients are mixed to a thick batter automatically, but gluten free flour is very different to ordinary strong bread flour. For best results and to reduce the chances of flour remaining on the sides, follow the instructions below.

Between 5 and 10 minutes after kneading starts, stir in the flour that may be stuck around the edges of the bread pan, using a ***plastic*** spatula.
When stirring, be careful not to touch the kneading blade.

⇒Proceed to step 12 on page 11.

Before cleaning the unit, unplug and allow the unit to cool.

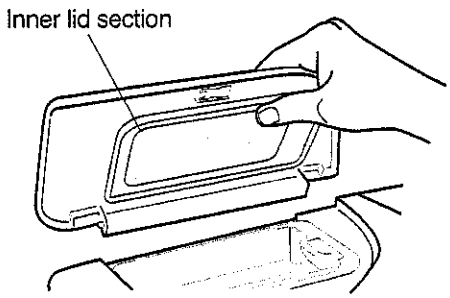


Body and lid

- Body and lid should be wiped clean with a damp cloth.
- Use only mild liquid detergent.
- For baked-on materials, use a non scratch scourer and detergent on the interior.
- Do not use cleansers, steel wool pads, or other abrasive materials.
- Do not use benzine, thinner, alcohol, etc.

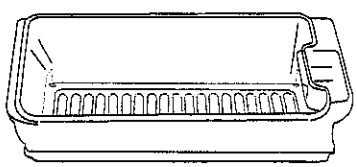
Temperature sensor

- Wipe gently and avoid deforming the temperature sensor.



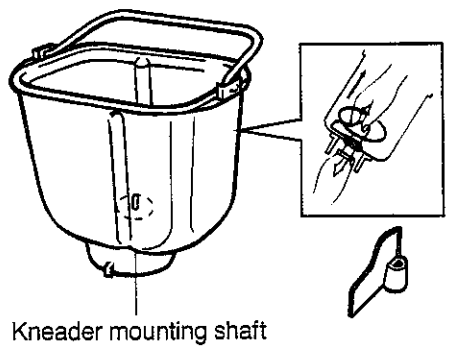
Dispenser lid

- Dispenser lid will be very hot after baking. Only remove the lid after it cools down completely.
- To clean, remove the dispenser lid and wash gently with soft sponge. Do not rub or pull the rubber gasket.
  Rubbing and pulling roughly may damage the rubber gasket attached to the dispenser lid. Inner lid section is not removable.
- Do not use any abrasive materials.
- If the gasket becomes damaged the dispenser lid should be replaced, as this will cause the leakage of steam, condensation, or deformation. (See page 46 for replacement.)
- This part is not dishwasher safe.



Raisin nut dispenser

- The dispenser will be very hot after baking. Remove the dispenser after it cools down completely.
- Do not use any harsh cleansers, steel wool pads, or other abrasive materials or utensils, especially on the non-stick coated surface. It may scratch the surface and cause ingredients to stick.
- Clean the dispenser after each use to avoid build up of residue of ingredients.
- This part is not dishwasher safe, as it may become damaged.



Bread pan and kneading blade

- If the kneading blade cannot be easily removed from the pan by twisting the mounting shaft, pour warm water into the cooled pan and leave aside for 5–10 minutes. Remove the blade.
- Always remove the blade and wash the pan with mild, liquid detergent after each use.
- DO NOT SUBMERGE THE PAN IN WATER.
- Do not use other abrasive materials or otherwise, the pan may be scratched.
- These parts are not dishwasher safe.

Measuring cup and spoon

- Rinse and wipe dry.
- These parts are not dishwasher safe.

1. Be sure that the unit and the bread pan have dried completely before storing.
2. On the interior of the body some discolouration may occur with use.

The Role of Ingredients in Bread Baking

The ingredients used in bread baking all play an important part in the quality of the bread produced.
Below we briefly discuss the role that each ingredient plays in the bread baking process. It is important to follow the recipes and weigh or measure carefully to ensure the correct balance of ingredients for successful bread baking.

Flour:

Most bread is made from wheat flour. The quantity and quality of the gluten forming proteins in the flour determines its suitability for good bread making.

High grade flours have a consistently higher protein content than some of the lower grades available and these will generally give a more successful result.

If lower grade flours are used, the addition of 1 tablespoon of gluten flour will improve performance.

All flour starts off as brown flour and is milled and refined until it becomes white.

In wholemeal flour, the wheat grain has not been removed so breads made with wholemeal flour have a coarser, more crumbly texture.

Breads made with wholemeal flour only will have a reduced volume due to the reduced availability of gluten forming proteins. To enhance the volume in these loaves a proportion of white flour can be used and additional gluten flour may also give improved results.

Flour milled from cereals such as oats, rice, barley and rye contain little or no gluten. Therefore these loaves have a low rise and a dense structure.

Panasonic recommend the use of HIGH GRADE FLOUR.

Sugar:

Sugar used in bread making comes in a variety of forms—these include white sugar, brown sugar, molasses, treacle, honey and golden syrup.

Sugar in some form is essential in all breads as sugar provides food for yeast—it helps the yeast to begin to ferment and then promotes continued yeast action.

Sugar also provides sweetness and aids browning during baking.

Artificial sweeteners cannot be successfully used as a substitute for sugar—they do not provide the carbohydrates required for fermentation.

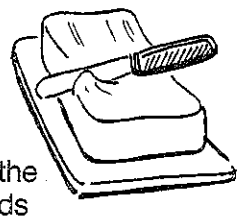
Salt:

Salt is very important in bread making as it gives the bread a more even texture.

It also controls action of the yeast by inhibiting enzyme activity, thus controlling the amount of carbon dioxide produced. Bread with reduced salt will have a weak gluten structure and a more open texture, too much salt inhibits fermentation.

Salt also contributes to the flavour.

Fats:



The main purpose of fats in bread baking is to tenderise and soften the bread and to enhance the flavour and richness. Although the addition of fat is not essential, breads made without fat will have less flavour and will not keep as well.

The best flavour is achieved when butter is used—it should be softened to help mixing.

Other fats can be used. These include vegetable oil, margarine or shortening. Remember that these may alter the flavour and texture.

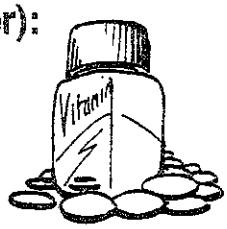
Milk and milk products:

These enhance the flavour and help increase the nutritional value of the bread. The recipes included in this book use dry milk because it is convenient to use.

If fresh milk is used, reduce the quantity of water by the same amount.

Fresh milk is not suitable if timer is being used.

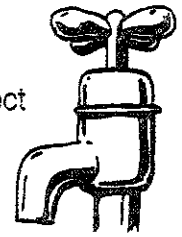
Vitamin C (Bread Improver):



Vitamin C is a "bread improver" i.e. it helps improve the volume of the loaf.
You do not need to add this when using Surebake yeast as it already includes vitamin C.

The Role of Ingredients in Bread Baking

Liquids:



Liquids are important in bread baking, a small change in the quantity may affect the height and the texture of the bread.

Liquid is needed to form the bread's gluten framework.

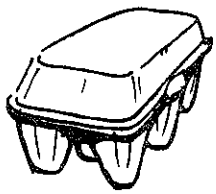
Too much will cause the dough to collapse, too little prevents the gluten from stretching enough.

Liquid temperature is important—generally a tepid liquid—one that feels neither hot nor cold, is best. (For the BAKE RAPID options, however, lukewarm water should be used, especially during the very cold winter months.)

If a recipe specifies water only—part of this may be replaced with fresh milk but remember that this will affect the fat content of the bread.

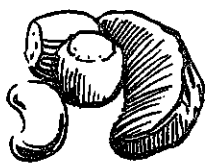
Fresh milk is not suitable if timer is being used.

Egg:



These are sometimes added to nutritionally enrich the dough, they also improve the keeping properties and colour of the baked product.

Nuts:



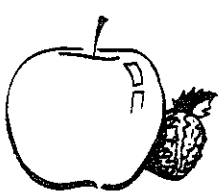
Nuts may be used, but chop them finely. Use no more than 1 cup. The height of bread when nuts are used, may be low because the chopped nuts will cut the gluten structure.

When adding nuts as well as dried fruit, their total weight should not exceed 1 cup. Remember to chop them finely as these interfere with mixing. Loaves with nuts may be lower in volume because the nuts may disrapt the gluten network in the dough. Use the BAKE/DOUGH RAISIN option to prevent this from happening.

Spices:

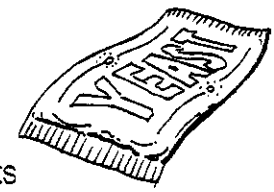
Spices are used to add flavour to the bread. Only small amounts (1 teaspoon to 2 teaspoon) are required.

Fruits:



Dried fruits are used in some of the following recipes. Total weight of dried fruits used should not exceed 1 cup. When using fresh fruit, use only as directed in the following recipes, as the water content of the fruit will affect the loaf volume.

Yeast:



Yeast is a form of plant life—it will grow and multiply when the conditions are favourable.

In bread baking the yeast ferments the sugar and forms a gas (carbon dioxide).

This gas causes the dough to rise, the fermentation softens the gluten, and makes it elastic.

Kneading then develops this softened gluten and spreads the gas cells evenly through the dough to give a fine textured product.

When bread is baked, the initial heat increases the yeast action—the gas cells expand and the loaf rises. The yeast is killed and the loaf cooks to have crisp brown crust and a soft moist even crumb.

Yeast in the following forms can be used in the *Bread Bakery*®:

Active Dry Yeast–yellow lid
Surebake Yeast–red lid

Surebake is active yeast mixed with additives to enhance the action of the yeast—these additives include wheat starch, wheat flour, emulsifiers 481, 472e and vegetable oil (to strengthen the gluten and improve texture), ascorbic acid, sugar and enzymes.

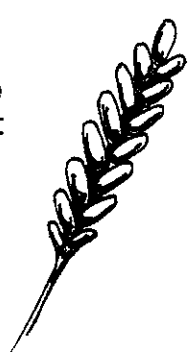
These additives accelerate the strengthening of the gluten. Generally when using Surebake, there will be no need to add extra ascorbic acid. Gluten flour will only be needed when using grains with a low gluten content such as oats, rice, barley and rye.

Yeast should be refrigerated for storage—watch use by dates! A temperature of 30—35°C provides the best conditions for rising of yeast products.

Important

- Place yeast in bread pan before all other ingredients, this gives more consistent results.
- Do not use compressed yeast or dry yeast that requires preliminary fermentation.
- Do not dissolve yeast in warm water before use.

Bran:



Approx 60 ml (4 Tbsp) can be added to boost the fibre content. (Do not use more than this recommended amount as it will affect the volume of the loaf).

Wheatgerm:

Approx 60 ml (4 Tbsp) can be added to give a nuttier flavour.

Guideline of Ingredients to be placed in the Raisin Nut Dispenser

In general, ingredients that are in small pieces and are completely dry may be placed in the raisin nut dispenser to be dropped automatically into the bread pan during the breadmaking process.
Ingredients that are wet or sticky on the surface are not suitable to use in the dispenser, as these may not drop completely into the bread pan but remain in the dispenser.

Ingredients should be placed in the dispenser after it has been placed in position in the bread maker, otherwise the small ingredients such as sesame seeds may escape from the gap.

Main Examples

○ = May be placed in the raisin nut dispenser
× = Should not be placed in the raisin nut dispenser

	Ingredients	Notes
○	Dried fruits	Dried fruits soaked in syrup or liquor, or chopped into very small pieces may stick to the dispenser surface and may not drop completely into the bread pan.
	Nuts	
	Cereals	
	Seeds	
	Herbs	
	Bacon, Salami	Bacon with high oil content may not drop completely into the bread pan.
×	Raw fruits	These ingredients have a high water content so that they may stick to the dispenser surface.
	Chocolate chips	These ingredients may melt in the dispenser before being dropped, or may have sticky surfaces, therefore may not drop completely from the dispencer. These ingredients should be placed in the bread pan with other ingredients at the beginning.
	Cheese	

※ The results will vary according to the condition of ingredients, circumstances such as room temperature or the use of the timer. For example, sugar coated mixed fruits which may be dry on the surface at first, will have sticky surfaces when cut into small pieces, plus the sugar could melt in the dispenser during the hot summer months if left in the dispenser too long.

※ Chop dried fruits roughly, as if ingredients are too small they may stick to the dispenser and will not be added to the loaf or dough.

Maximum amount

Ingredients to be placed in the raisin nut dispenser should not be more than those stated in the recipes.
Carefully place the ingredients in the raisin nut dispenser.
Do not press down as you may damage the dispenser, and the ingredients will then not be added to the loaf or dough.

Tips for Baking Whole wheat & Multigrain Breads

The result of breads, such as whole wheat breads and multigrain breads, are affected greatly by the quality of ingredients, especially the flour. The flour quality is affected by the keeping methods, the temperature, humidity, etc. Another important factor about the flour is that its quality also differs from year to year, season to season. This is due to the quality of the wheat crop being affected by the weather.

Sometimes due to bad weather conditions, the crop may not grow with as much gluten forming properties as it would require to produce flour for making excellent breads.

When the quality of flour is poor, the bread may not rise, or collapse after rising due to weak gluten.
In such cases, take the following measures to obtain better results.

1. At least 150 g of the flour should be white bread flour, rather then whole wheat flour.

and/ or

2. Reduce 15 ml to 30 ml of water from the regular amount.

If the above still does not solve the problem,

3. Reduce the amount of dry yeast to 1/2 teaspoon. (2 g)

The loaf produced by above methods may be low or small.

Tips for Using Bread Mixes

When using ready prepared bread mixes where the yeast is already in the packet, use the basic bake rapid option of 1 hour 55 minutes for all varieties of mix.
Select the correct size for the quantity of mix used.
XL (Extra Large) — 600g packet
L (Large) — 500g packet

Put the packet mix in the bread pan, and add the recommended quantity of water from the recipe on the packet.
Select basic bake rapid option of 1 hour 55 minutes and press Start.

We do not know how much yeast is in the packet, and therefore how high the bread will rise. We recommend that you should add/lessen the mix you use according to the baking results.

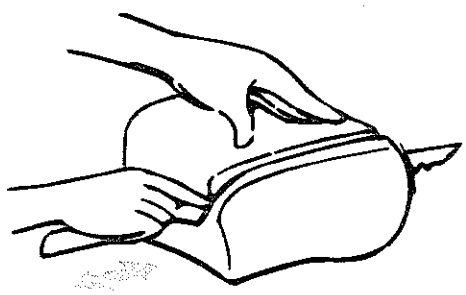
For ready prepared mixes, where the yeast is supplied in a separate sachet, select the program according to the type of flour in the mix.
For example white and brown mixes use the basic program (4 hours) and wholemeal the wholemeal program (5 hours), and follow the recipe proportion in our book for yeast and water quantities to use.

Slicing and Storing the Bread

Slicing the Bread

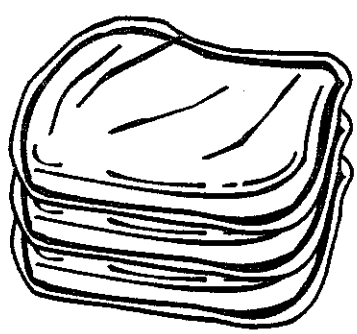
Cool the bread on a wire rack before slicing.

Cutting the bread fresh from the oven, especially gluten free, may be difficult.



Storing the bread

1. Let the bread cool completely at room temperature.
2. Wrap it in a foil or a plastic bag to preserve freshness.
3. To enjoy the taste of freshly baked homemade bread, try to consume your bread as soon as possible.
4. For longer storage, wrap well and store in the freezer. It is better to slice the loaf before freezing.



Differences in Baking Results

Baking results differ according to several factors including environmental conditions, electricity fluctuation, choice of ingredients, their brands, measurements and quality. To avoid poor baking results the following should be remembered.

1. **Bake at optimum temperature.**
   Temperature is one of the most important factors in bread baking. Although the *Bread Bakery*® is designed to sense the temperature and automatically control the heating system during the entire process of baking, it works best in a room temperature between 20°C (68°F) to 25°C (77°F), a slight difference in volume may be noticed when the BAKE RAPID option is used or during winter months when an overnight programme is used.

2. **Electricity Fluctuations will affect the height, the texture and the colour of bread.**
   The *Bread Bakery*® incorporates a 10 minute memory which means that if the electricity supply is interrupted for 10 minutes or less the bread machine will automatically restart.

3. **Measure the ingredients accurately.**
   Accurate measurement is essential in achieving good baking results.
   Liquids should be measured in the measuring cup and yeast, salt, sugar and milk powder using the measuring spoon provided.
   Flour must be weighed accurately on scales either using the metric (grammes) or imperial (ozs). Do not exceed the stated weight of flour as this could damage your machine.
   For measuring fat (butter) the 15–25 g recommended in the recipes is a guideline for the quantity to use.
   The yeast should be measured carefully using the teaspoon end of the measuring spoon. It is marked inside with a quarter, half and three quarter level for your convenience.

4. **Order of Ingredients. (For "gluten free", the order listed on page 16 must be followed.)**
   Always place yeast first, then all other dry ingredients into the bread pan, followed by the liquid so that the yeast is at the bottom and not in contact with the liquid. N.B. Never let the yeast touch liquid before kneading.

5. **Always use fresh ingredients.**
   Check the date on the flour packet before purchase and use the flour before it is out of date. After opening the packet reseal and store in a cool dry place.

6. **Experimenting.**
   Take care to follow the guidelines when adding additional ingredients, as if added in excess, these affect the final loaf volume. For loaves with poor volume, extra sugar e.g. for white loaves extra 1/2–1 Tbsp should be added, as this helps the rise for poorer quality strong white flours.
   Additional water eg 10–20 ml will give a lighter textured loaf.

7. **Maximum Load.**
   Do not attempt to increase the quantities in the recipes given as overloading may damage your machine.

8. When using ideas from other recipe books we recommend that you follow our proportions of flour, water and yeast as a guide and add the other ingredients accordingly.

Recipes

tsp=teaspoon Tbsp=tablespoon

White Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
White flour	350 g	450 g	600 g
Sugar	1 tsp	1 tsp	2 tsp
Salt	1 tsp	1 tsp	1 tsp
Butter	1 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Water	260 ml	320 ml	400 ml

Honey Bran Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
White flour	350 g	450 g	600 g
Bran flakes	4 Tbsp	5 Tbsp	6 Tbsp
Honey	1 Tbsp	1 Tbsp	2 Tbsp
Butter	1 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	260 ml	320 ml	400 ml

Kumara Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
White flour	350 g	450 g	600 g
Mashed kumara	1/3 cup	1/2 cup	2/3 cup
Honey	1 Tbsp	1 Tbsp	1 Tbsp
Butter	1 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	250 ml	300 ml	380 ml

Cornmeal Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
White flour	350 g	450 g	600 g
Coarse cornmeal or polenta	40 g	50 g	60 g
Golden syrup	1 Tbsp	1 Tbsp	1 Tbsp
Olive oil	1 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	260 ml	320 ml	400 ml

Chilli Corn Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
White flour	350 g	450 g	600 g
Brown sugar	1 Tbsp	1 Tbsp	2 Tbsp
Olive oil	1 Tbsp	1 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Polenta, cornmeal	2 Tbsp	4 Tbsp	6 Tbsp
Minced chilli	1/2 tsp	1 tsp	1 tsp
Salt	1 tsp	1 tsp	1 tsp
Corn kernels	1/3 cup	1/2 cup	1 cup
Water	260 ml	320 ml	400 ml

Spicy Cheese Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
White flour	350 g	450 g	600 g
Sugar	1 tsp	1 tsp	2 tsp
Butter	1 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Dry mustard	1 tsp	1 tsp	2 tsp
Worchester sauce	1 Tbsp	1 Tbsp	2 Tbsp
Fine grated cheese	1/2 cup	3/4 cup	1 cup
Water	250 ml	300 ml	400 ml

Sesame Yoghurt Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
White flour	350 g	450 g	600 g
Sugar	1 tsp	1 tsp	2 tsp
Butter	1 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Sesame seeds	2 Tbsp	3 Tbsp	4 Tbsp
Plain yoghurt	1/2 cup	3/4 cup	1 cup
Water	150 ml	150 ml	250 ml

tsp=teaspoon Tbsp=tablespoon

Coconut Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
White flour	350 g	400 g	550 g
Shredded coconut	1/2 cup	1 cup	1 1/2 cup
Sugar	1 tsp	1 tsp	2 tsp
Salt	1 tsp	1 tsp	1 tsp
Butter	1 Tbsp	2 Tbsp	2 Tbsp
Coconut milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Water	260 ml	320 ml	400 ml

Garlic Herb Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
White flour	350 g	450 g	600 g
Sugar	1 tsp	1 tsp	2 tsp
Salt	1 tsp	1 tsp	1 tsp
Butter	1 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Crushed garlic	1 tsp	2 tsp	2 tsp
Fresh herbs, chopped	2 Tbsp	3 Tbsp	3 Tbsp
Water	260 ml	320 ml	400 ml

Gluten free bread on Basic program

Use basic BAKE RAPID program (Size-XL, Crust-Dark) for this recipe.
Program Time 1 hr 55 min.

Yeasted Gluten Free Loaf (4 options) (Plain, Fruit, Cheese or Grains/Seeded)

Ingredients:

430 – 450ml/g	Water (Plain/ Fruit/ Cheese Loaf)
450 – 480ml/g	(Grains (Seeded) Loaf)
1/3 cup	Oil (Canola/ Sunflower)
3	Medium eggs (60 g)
1 tsp	White vinegar (not malt)

Dry Ingredients:

1 cup	Brown rice flour
1 cup	White rice flour
1 cup	Arrowroot or Tapioca flour
1/2 cup	Besan (chick pea) flour or Soya flour
1/2 cup	White or Brown rice flour
2 Tbsp	Sugar
1 Tbsp	Xantan gum
1 – 1 1/2 tsp	Salt
2 tsp	Dry yeast (not rapid rise)

Options:

Fruit – 1 cup Dried fruits, 1 tsp Cinnamon, 3 Tbsp Brown sugar

Cheese – 1 cup Grated cheese, (or/and 1/2 cup Dried tomatoes)

Grains – 3 Tbsp Mixture sunflower, poppy, pepitas(green) sesame, soy grit, course polenta(corn), linseed meal (L.S.A.)

· Mix these into dry ingredients.

· 3 Tbsp milk powder can be added to any of these recipes.

Important Notes:

1. Do not leave gluten free bread in for keep warm. Remove bread from Machine when baking is complete.

2. Always assist kneading 5 – 10 mins into kneading process. Lift lid (do not turn machine off), with spatula mix to ensure all wet and dry ingredients are combined, scrape down sides. Test dough by lifting some on spatula. Dough should fall **slowly** from spatula. If too thin add 2 – 4 Tbsp of rice flour. If too thick, add 1 – 3 Tbsp of water. (It should look like a thick cake mix or stiff mashed potato).

3. Yeast responds to protein by adding cheese and/ or milk powder, therefore the loaf will rise more.

4. Flour fluctuates in refining therefore water content differs considerably. Very refined flour (e.g. rice flour labeled rice starch) will not need as much water as a more course flour (e.g. McKenzies). you may need to cut water back 20 – 30 ml for finer flour.

Basic RAISIN

Use BAKE RAISIN for recipes below.

Ingredients in italics may be placed in the raisin nut dispenser. This prevents the ingredients from being crushed and also produces a better loaf.

tsp=teaspoon Tbsp=tablespoon

Cinnamon Raisin Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
White flour	350 g	450 g	600 g
Cinnamon	2 tsp	3 tsp	3 tsp
Sugar	1 tsp	1 tsp	2 tsp
Butter	1 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	260 ml	320 ml	400 ml
Raisins	*½ cup*	*1 cup*	*1 cup*

Olive & Rosemary Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
White flour	350 g	450 g	600 g
Sugar	1 tsp	1 tsp	2 tsp
Olive oil	1 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Fresh rosemary, chopped	1 Tbsp	1 Tbsp	2 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	260 ml	320 ml	400 ml
Pitted black olives, quartered	*⅓ cup*	*½ cup*	*¾ cup*

Pesto & Pinenut Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
White flour	350 g	450 g	600 g
Sugar	1 tsp	1 tsp	2 tsp
Basil pesto	1 tsp	2 tsp	2 tsp
Oil	1 Tbsp	1 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	260 ml	320 ml	400 ml
Pinenuts	*¼ cup*	*⅓ cup*	*½ cup*

Honey & Walnut Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
White flour	350 g	450 g	600 g
Honey	1 Tbsp	1 Tbsp	2 Tbsp
Butter	1 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	260 ml	320 ml	400 ml
Chopped walnuts	*⅓ cup*	*½ cup*	*1 cup*

Whole Wheat

100% Wholemeal Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	350 g	450 g	600 g
Gluten flour	1 Tbsp	2 Tbsp	3 Tbsp
Treacle	1 Tbsp	1 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Butter	1 Tbsp	2 Tbsp	2 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	280 ml	340 ml	420 ml

Wholemeal Rye Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	100 g	100 g	150 g
White flour	200 g	250 g	300 g
Rye flour	50 g	100 g	150 g
Treacle	1 Tbsp	1 Tbsp	2 Tbsp
Oil	1 Tbsp	2 Tbsp	2 Tbsp
Cocoa	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	280 ml	340 ml	420 ml

50% Wholemeal Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	175 g	225 g	300 g
White flour	175 g	225 g	300 g
Treacle	1 Tbsp	1 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Butter	1 Tbsp	2 Tbsp	2 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	280 ml	340 ml	420 ml

Whole Wheat

tsp=teaspoon Tbsp=tablespoon

Soy & Linseed Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	75 g	100 g	150 g
White flour	275 g	300 g	350 g
Soy flour	25 g	50 g	50 g
Ground linseed	25 g	50 g	50 g
Sugar	2 tsp	2 tsp	1 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Butter	1 1/2 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 1/2 Tbsp	2 Tbsp	2 Tbsp
Water	290 ml	360 ml	430 ml

Wholemeal Beer & Mustard Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	175 g	225 g	300 g
White flour	175 g	225 g	300 g
Brown sugar	1 Tbsp	1 Tbsp	2 Tbsp
Wholegrain mustard	1 Tbsp	1 Tbsp	2 Tbsp
Butter	1 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Beer	280 ml	340 ml	420 ml

Whole Wheat RAISIN

Use BAKE RAISIN for recipes below.

Ingredients in italics may be placed in the raisin nut dispenser. This prevents the ingredients from being crushed and also produces a better loaf.

tsp=teaspoon Tbsp=tablespoon

Wholemeal Raisin Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	175 g	225 g	300 g
White flour	175 g	225 g	300 g
Cinnamon	2 tsp	2 tsp	3 tsp
Treacle	1 Tbsp	1 Tbsp	2 Tbsp
Butter	1 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	280 ml	340 ml	420 ml
Raisins	*1/2 cup*	*1 cup*	*1 cup*

Wholemeal Date & Nut Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	175 g	225 g	300 g
White flour	175 g	225 g	300 g
Brown sugar	1 Tbsp	1 Tbsp	2 Tbsp
Butter	1 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Chopped dates	1/4 cup	1/2 cup	1/2 cup
Water	280 ml	340 ml	420 ml
Chopped walnuts	*1/4 cup*	*1/2 cup*	*1/2 cup*

Mixed Grain Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	80 g	100 g	150 g
White flour	250 g	300 g	350 g
Oatmeal	40 g	50 g	50 g
Buckwheat groats	40 g	50 g	50 g
Cornmeal	20 g	30 g	30 g
Brown sugar	1 Tbsp	1 Tbsp	1 1/2 Tbsp
Butter	1 1/2 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 1/2 Tbsp	2 Tbsp	2 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	300 ml	370 ml	450 ml
Whole linseed	*2 tsp*	*1 Tbsp*	*1 1/2 Tbsp*
Toasted sunflour seed	*2 tsp*	*1 Tbsp*	*1 1/2 Tbsp*

Banana Muesli Bread

	Medium	Large	Extra Large
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	100 g	130 g	150 g
White flour	250 g	300 g	350 g
Toasted muesli	50 g	70 g	100 g
Honey	1/2 Tbsp	1 Tbsp	1 Tbsp
Butter	1 1/2 Tbsp	2 Tbsp	2 Tbsp
Milk powder	1 1/2 Tbsp	2 Tbsp	2 Tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	280 ml	350 ml	420 ml
Banana chips, chopped	*30 g*	*40 g*	*50 g*

French

tsp=teaspoon Tbsp=tablespoon

French Bread (one size only)

Surebake yeast	2 tsp
White flour	450 g
Butter	1 tsp
Salt	1 tsp
Water	320 ml

Tarragon & Thyme Bread (one size only)

Surebake yeast	2 tsp
White flour	450 g
Butter	1 tsp
Salt	1 tsp
Tarragon	2 tsp
Thyme	2 tsp
Water	320 ml

Italian

Italian Bread (one size only)

Surebake yeast	2 tsp
White flour	450 g
Salt	1 tsp
Olive oil	2 Tbsp
Water	280 ml

Herb Bread (one size only)

Surebake yeast	2 tsp
White flour	450 g
Salt	1 tsp
Olive oil	2 Tbsp
Basil	1 Tbsp
Water	280 ml

Sandwich

White Sandwich Bread (one size only)

Surebake yeast	2 tsp
White flour	350 g
Suger	1 tsp
Salt	1 tsp
Butter	1 Tbsp
Milk powder	1 Tbsp
Water	260 ml

Wholemeal Sandwich Bread (one size only)

Surebake yeast	2 tsp
Wholemeal flour	350 g
Gluten flour	1 Tbsp
Treacle	1 Tbsp
Salt	1 tsp
Butter	1 Tbsp
Milk powder	1 Tbsp
Water	280 ml

tsp=teaspoon Tbsp=tablespoon

Dinner Rolls

Ingredients:

3 tsp	Surebake yeast
450 g	white flour
1 1/2 tsp	sugar
1 tsp	salt
3 Tbsp	milk powder
4 Tbsp	butter
250 ml	water
1	egg, beaten
	poppy or sesame seeds

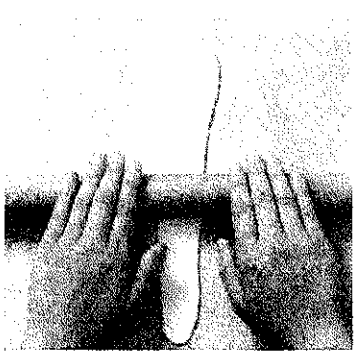
Method:

1 Make dough according to instructions on P.9–10 and 13.

2 Divide the dough into 12–16 equal portions. Roll each portion into a ball. Place on a greased tray and leave to rest for 20 minutes.

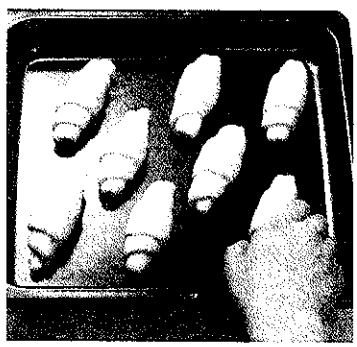
3 Roll one end of the ball on a lightly floured surface to make a cone.

4 Roll each cone into a wedge shape, approximately 1/2 cm thick, using a rolling pin.

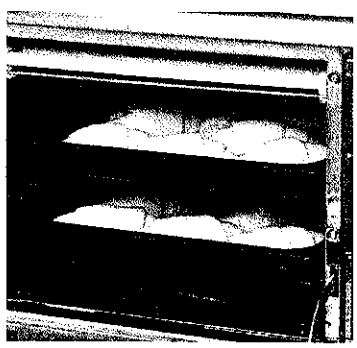


5 Starting with the wide end, roll up the wedge loosely towards the narrower end.

6 Place seam side down on a greased oven tray.



7 Prove at 30–35°C for 30–50 minutes or until doubled in size. If an oven for proving is not available, cover with plastic wrap and leave to rise in a warm place of approximately this temperature.



8 Brush rolls with beaten egg and sprinkle with poppy or sesame seeds if desired.

9 Bake in a preheated 175°C oven for 10–15 minutes or until golden brown.

tsp=teaspoon Tbsp=tablespoon

Croissants

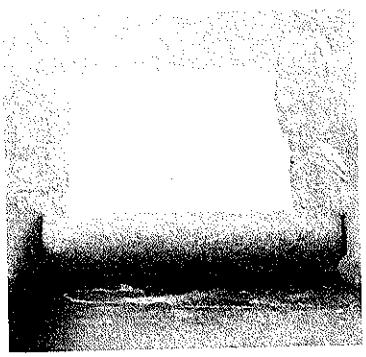
Ingredients:

3 tsp	surebake yeast
450 g	bread flour
2 Tbsp	sugar
3 Tbsp	milk powder
1 tsp	salt
50 g	butter
240 ml	water
250 g	chilled butter extra
1	egg, beaten for brushing on top

Method:

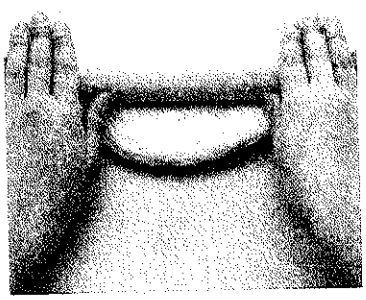
1 Make the dough according to instructions on P.9 – 10 and 13.

2 Roll 250 g of chilled butter between two sheets of plastic wrap into a 17 X 25 cm rectangle. Chill at least 1 hour.

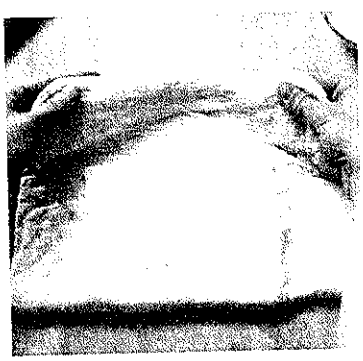


3 Turn the dough into a greased bowl. Place in the refrigerator for 30 minutes.

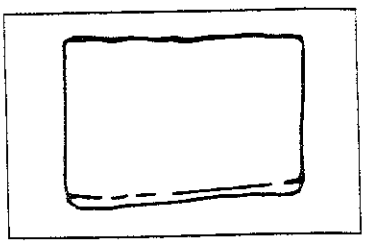
4 Roll out the dough on a lightly floured surface into a 30cm square.



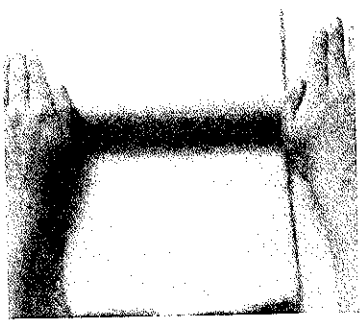
5 Place the rolled out butter over two-thirds of the dough.
Fold the third without butter over the centre third.



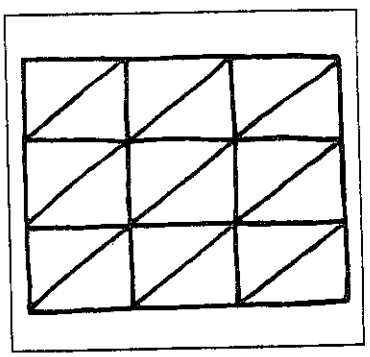
6 Fold the remaining third on top. Seal edges. Rest the dough in the refrigerator for 20 to 30 minutes.



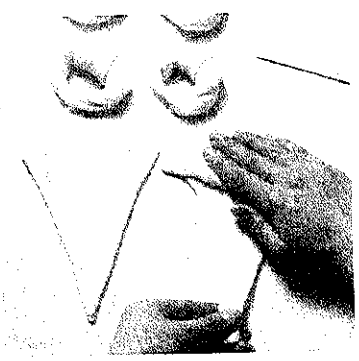
7 Place the dough at right angles to the previous position in #5. Roll out into 30 cm square. Fold into thirds. Wrap and place into refrigerator for 20 to 30 minutes. Roll and fold twice more. Wrap and chill after each folding. After the final folding, chill several hours or overnight.



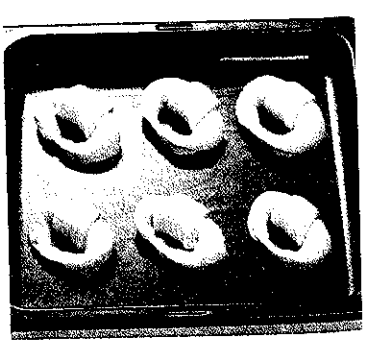
8 Spread the dough for the final time into 30 cm square. Cut dough into 9 equal squares. Cut each square diagonally to form two triangles.



9 Roll up each triangle loosely, starting from the side opposite the point. Curve ends.



10 Place seam side down on a greased baking pan. Cover and place in warm area for 30 – 50 minutes or until almost doubled in size.



11 Brush with beaten egg. Bake in a preheated 200°C oven for 15 to 20 minutes or until golden brown.

tsp=teaspoon Tbsp=tablespoon

Doughnuts

1 Use Dinner Rolls dough recipe on page 28.

2 Divide the dough into equal portions. Roll each portion into a ball.

3 Place on a lightly floured surface. Cover with a plastic wrap and leave to rise for 20 minutes.

4 Shape each ball as desired, in a ring, twisted, or in an oval shape. Place on a greased tray.

5 Leave to rise at 30°C for 30 minutes.

6 Deep fry the doughnuts until golden brown.

7 Roll in a mixture of sugar and cinnamon or cool and use other toppings as desired.

8 Makes 12 – 16 doughnuts dependent on size and shape selected.

Bagels

Ingredients:

3 tsp	Surebake yeast
450 g	white flour
1 Tbsp	sugar
2 Tbsp	butter or oil
2 Tbsp	milk powder
1 tsp	salt
250 ml	water
1	egg, lightly beaten
	poppy or sesame seeds

Method:

1 Make dough according to instructions on P.9 – 10 and 13.

2 Divide dough into 12 – 16 equal portions.

3 Roll each portion into a log approximately 20 cm long.

4 Form into a ring, sealing both ends together tightly. Place on a lightly greased tray and cover with glad wrap. Leave to rise at 30 – 35°C for 30 minutes.

5 Bring a large saucepan of water to the boil. Using a slotted spoon place 3 – 4 bagels into the water at a time. Boil for 1 minute turning once. Lift out and drain well.

6 Brush with the beaten egg and sprinkle over seeds.

7 Bake at 200°C for 20 – 30 minutes.

tsp=teaspoon Tbsp=tablespoon

Swedish Tea Ring

Ingredients:

3 tsp	Surebake yeast
450 g	white flour
4 Tbsp	sugar
4 Tbsp	butter
3 Tbsp	milk powder
1 tsp	salt
230 ml	water

Method:

1. Make dough according to instructions on P.9 – 10 and 13.
2. Roll or pat the dough into a rectangle (50 X 30 cm).

2 tsp	melted butter
2 tsp	cinnamon
½ cup	brown sugar
1	egg, beaten

3. Brush over surface of the dough with melted butter.
4. Mix cinnamon and brown sugar and sprinkle over butter.
5. Roll up like a swiss roll starting from the long side.
6. Press edges firmly underneath.
7. Join ends to make a circle, pinch edges together and place on a greased oven tray.
8. Cut nearly through to the centre of the ring at 2.5 cm intervals, turning each section so that it faces cut side up.
9. Cover with plastic wrap and leave to rise in a warm place (30 – 35°C) for 30 minutes.
10. Brush with beaten egg.
11. Bake in a preheated 180°C oven for 15 – 25 minutes or until golden brown.
12. Other fillings such as dried fruit, jam, mincemeat, nuts etc can be used.
13. This tea ring can be iced with a vanilla icing if desired.

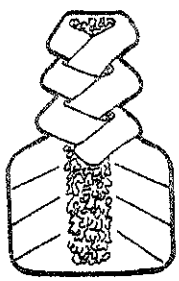
Fruit Braid

Use plain white dough as in Dinner Rolls on page 28 or sweet white dough as in Swedish Tea Ring on the left.

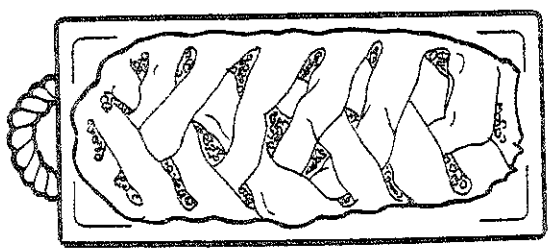
1. After dough is completed, roll out into a rectangle (50 X 30 cm).
2. Lift this rectangle onto a greased tray. Lightly mark the rectangle in thirds.

Filling	
1 cup	fruit mincemeat
Glaze	
1	egg, beaten

3. Spread the filling down the centre third of the rectangle of dough.
6. Cut the outer third into 2.5 cm diagonal strips.
7. Starting at the top end, cross left and right strips over the filling overlapping at the centre.



8. Continue until all the filling is covered and all the strips are in place.



9. Cover with plastic wrap and leave to rise in a warm place (30 – 35°C) for 30 minutes.
10. Brush with beaten egg.
11. Bake in a preheated 180°C oven for 15 – 25 minutes or until golden brown.

tsp=teaspoon Tbsp=tablespoon

Light Wholemeal Rolls

Ingredients:

3 tsp	Surebake yeast
350 g	white flour
100 g	wholemeal flour
1 tsp	sugar
2 Tbsp	butter
2 Tbsp	milk powder
1 tsp	salt
250 ml	water
1	egg, beaten
	poppy or sesame seeds

Method:

1 Make dough according to instructions on P.9 – 10 and 13.

2 Turn the dough out into a greased bowl. Cover and let the dough rest for 20 minutes in the refrigerator.

3 Divide the dough into 12 – 16 equal portions. Shape into rolls and place on a greased baking tray. Cover and leave to rise in a warm place (30 – 35°C) for 30 minutes or until doubled in size.

4 Brush with beaten egg and sprinkle with seeds.

5 Bake in a preheated 200°C oven for 15 – 25 minutes or until golden brown.

Savoury Pull Apart

Ingredients:

3 tsp	Surebake yeast
450 g	white flour
1 tsp	sugar
2 Tbsp	butter
2 Tbsp	milk powder
1 tsp	salt
250 ml	water

Method:

1 Make dough according to instructions on P.9 – 10 and 13.

2 Divide into 10 even sized pieces. Shape these as you would for bread rolls and then squeeze them into a lightly greased large loaf pan or round cake tin.

3 Cover with a plastic wrap and leave to rise in a warm place until well risen.

1/4 cup	fresh herbs, chopped spring
2	onions, sliced grated cheese
1 cup	other savoury ingredients such as ham, salami, sun dried tomatoes, olives etc

4 When risen, sprinkle with the above.

5 Bake at 200°C for approximately 25 minutes. (This is dependent on the size and shape of the tin used).

6 Serve as an accompaniment for soup or other dishes.

tsp=teaspoon Tbsp=tablespoon

Brioche

Ingredients:

3 tsp	Surebake yeast
420 g	white flour
3 Tbsp	sugar
100 g	butter
1 tsp	salt
3	eggs (size 6)
70 ml	milk
1	egg, lightly beaten

Method:

1 Make dough according to instructions on P.9 – 10 and 13.

2 Cover and let the dough rest in the refrigerator in a greased bowl for 20 – 30 minutes.

3 Use a lightly floured work surface and hands to shape brioche.

4 Divide into 12 equal portions. Make into balls. Divide each ball into one large and one small ball.

5 Place each large ball in a greased brioche or muffin cup. With floured fingers, dimple the top of each large ball. Place the small ball in each indentation.

6 Cover and leave to rise in a warm place (30 – 35°C) for 30 minutes or until doubled in size.

7 Brush brioche with beaten egg. Bake in a preheated 200°C oven for 10 – 15 minutes or until light golden brown.

Focaccia

Ingredients:

2 tsp	Surebake yeast
450 g	white flour
1 tsp	sugar
1 Tbsp	butter
1 Tbsp	milk powder
1 tsp	salt
300 ml	water

Method:

1 Make dough according to instructions on P.9 – 10 and 13.

2 Roll the dough into a 1 large or 2 small rectangles.

3 Dimple the top every 6cm by pressing your finger well into the dough.

4 Place on a lightly greased tray, cover and leave to rise in a warm place (30 – 35°C) for 30 minutes.

2 Tbsp	olive oil
1/2 tsp	salt
1 tsp	dried basil
1 tsp	dried rosemary
1 tsp	dried thyme

5 Combine the above and brush the surface of the dough.

6 Bake in a preheated 200°C oven for 20 – 25 minutes or until golden brown.

Variations

7 Add finely chopped bacon and onion to the herbs and olive oil and spread over bread, do not add salt.

8 Add bacon and onion to the dough ingredients. Make dough and then top with the herb mixture.

9 Add olives and rosemary to the dough using the raisin dough option and then top with the oil and herb topping.

Use DOUGH RAISIN for recipes below.
Ingredients in italics may be placed in the raisin nut dispenser. This prevents the ingredients from being crushed and also produces a better loaf.

tsp=teaspoon Tbsp=tablespoon

Hot Cross Buns

Ingredients:

3 tsp	Surebake yeast
450 g	white flour
3 Tbsp	brown sugar
6 Tbsp	butter
2 Tbsp	milk powder
1/2 tsp	salt
3 tsp	allspice
1 Tbsp	orange rind
1	egg
200 ml	water
3/4 cup	*sultanas*

Method:

1 Make dough according to instructions on P.9 – 10 and 13.

2 Place dough in a greased bowl. Cover with a plastic wrap and leave to rise for 20 – 30 minutes.

3 Shape into 10 or 12 buns depending on the size required.

4 Cover and leave to rise in a warm place (30 – 35°C) for 30 minutes or until doubled in size.

5 Put on crosses.

Crosses

1/2 cup	flour
2 Tbsp	oil
	water to mix

Mix flour and oil, then add water to make a stiff paste. Pipe into the shape of crosses — if a piping bag is not available, use a small plastic bag with a corner cut off.

6 Bake in a preheated 200°C oven for 15 – 25 minutes or until golden brown. Brush over the glaze.

Glaze

3 Tbsp	milk
3 Tbsp	castor sugar

Boil together until syrupy — brush over cooked buns when they are removed from the oven.

Olive & Rosemary Rolls

Ingredients: (Makes 2)

3 tsp	Surebake yeast
450 g	white flour
1 tsp	sugar
1 Tbsp	olive oil
2 Tbsp	milk powder
1 Tbsp	fresh rosemary, chopped
1 tsp	salt
260 ml	water
50 g	*pitted black olives, quartered*
1	egg, lightly beaten
	poppy or sesame seeds

Method:

1 Make dough according to instructions on P.9 – 10 and 13.

2 Turn the dough out into a greased bowl. Cover and let the dough rest for 20 minutes in the refrigerator.

3 Divide the dough into 12 – 16 equal portions or into 2 long loaves and place on a greased baking tray. Cover and leave to rise in a warm place (30 – 35°C) for 30 minutes or until doubled in size.

4 Brush with beaten egg and sprinkle with seeds.

5 Bake in a preheated 200°C oven for 15 – 25 minutes or until golden brown.

Basic Dough

tsp=teaspoon Tbsp=tablespoon

Use BAKE RAISIN for recipes below.
Ingredients in italics may be placed in the raisin nut dispenser. This prevents the ingredients from being crushed and also produces a better loaf.

Boston Bun

Ingredients:

3 tsp	Surebake yeast
450 g	white flour
2 tsp	sugar
4 Tbsp	butter
3 Tbsp	milk powder
1 tsp	salt
260 ml	water
3/4 cup	*sultanas*

Method:

1. Make dough according to instructions on P.9 – 10 and 13.
2. Place dough in a greased bowl. Cover with a plastic wrap and leave to rise for 20 – 30 minutes.
3. Shape the dough into a large round, place on a lightly greased oven tray and leave to rise at 30 – 35°C until doubled in size.
4. Bake in a preheated 200°C oven for 15 – 25 minutes or until golden brown.
5. Cool on a cooling rack and then ice with pink icing and sprinkle with coconut.

Sundried Tomato & Basil Rolls

Ingredients:

3 tsp	Surebake yeast
450 g	flour
1 tsp	salt
1 tsp	sugar
1 Tbsp	olive oil
2 Tbsp	freshly chopped basil
2 Tbsp	grated parmesan cheese
250 ml	water
1/4 cup	*chopped sundried tomatoes*

Method:

1. Make dough according to instructions on P.9 – 10 and 13.
2. Turn the dough out into a greased bowl. Cover and let the dough rest for 20 minutes.
3. Divide into 12 equal portions. Shape into rolls and place on a greased baking tray. Cover and leave to rise in a warm place (30 – 35°C) for 30 minutes or until doubled in size.
4. Bake in a pre-heated 200°C oven for 15 – 20 minutes or until goldenbrown.

Panettone (Italian Christmas Bread)

Ingredients:

3 tsp	Surebake yeast
450 g	white flour
1 tsp	salt
3 Tbsp	sugar
3 Tbsp	milk powder
50 g	butter
1	egg
1/2 tsp	crushed aniseed
1/2 Tbsp	grated rind lemon
220 ml	water
1/4 cup	*sultanas*
1/4 cup	*mixed peel*
2 Tbsp	*pinenuts or chopped almonds*

Method:

1. Make dough according to instructions on P.9 – 10 and 13.
2. Grease a soufflé dish or a round cake tin with the height of the sides extended using a collar of baking paper.
3. Place dough in container cover and allow to rise until almost doubled in size.
4. Brush with melted butter and bake at 190°C for 30 – 45 minutes.

tsp=teaspoon Tbsp=tablespoon

Crusty Wholemeal Rolls

Ingredients:

3 tsp	Surebake yeast
450 g	wholemeal flour
2 Tbsp	gluten flour
3 Tbsp	kibbled wheat
3 Tbsp	sesame seeds
1 Tbsp	treacle
2 Tbsp	butter
2 Tbsp	milk powder
1 tsp	salt
300 ml	water
1	egg, lightly beaten
	poppy seeds

Method:

1 Make dough according to instructions on P.9 – 10 and 13.

2 Turn the dough out into a greased bowl. Cover and let the dough rest for 20 minutes in the refrigerator.

3 Divide the dough into 12 – 16 equal portions. Shape into rolls and place on a greased baking tray. Cover and leave to rise in a warm place (30 – 35°C) for 30 – 50 minutes or until doubled in size.

4 Brush the tops with beaten egg, then sprinkle with seeds.

5 Bake in a preheated 200°C oven for 20 – 30 minutes or until golden brown.

Malted Oatbran Rolls

Ingredients:

3 tsp	Surebake yeast
450 g	wholemeal flour
2 Tbsp	gluten flour
1/4 cup	oatbran
2 Tbsp	Maltexo
2 Tbsp	butter
2 Tbsp	milk powder
2 tsp	salt
300 ml	water
1	egg, lightly beaten
	poppy or sesame seeds

Method:

1 Make dough according to instructions on P.9 – 10 and 13.

2 Turn the dough out into a greased bowl. Cover and let the dough rest for 20 minutes in the refrigerator.

3 Divide the dough into 12 – 16 equal portions. Shape into rolls and place on a greased baking tray. Cover and leave to rise in a warm place (30 – 35°C) for 30 – 50 minutes or until doubled in size.

4 Brush the tops with beaten egg, then sprinkle with seeds.

5 Bake in a preheated 200°C oven for 20 – 30 minutes or until golden brown.

tsp=teaspoon Tbsp=tablespoon

Sunflower & Kibblewheat Rolls

Ingredients:

3 tsp	Surebake yeast
225 g	white flour
225 g	wholemeal flour
1/4 cup	sunflower seeds
1/4 cup	kibbled wheat
1 tsp	sugar
2 Tbsp	butter
2 Tbsp	milk powder
1 tsp	salt
300 ml	water
1	egg, lightly beaten

Method:

1 Make dough according to instructions on P.9 – 10 and 13.

2 Divide the dough into 12 – 16 equal portions. Shape into smooth balls and place on a lightly greased baking tray. Cover and leave to rise in a warm place (30 – 35°C) for 60 minutes or until doubled in size.

3 Brush the tops with beaten egg, then sprinkle with seeds.

4 Bake in a preheated 200°C oven for 20 – 30 minutes or until golden brown.

Multigrain Buns with a Filling

Ingredients:

3 tsp	Surebake yeast
165 g	white flour
285 g	wholemeal flour
1 Tbsp	honey
2 Tbsp	butter
2 Tbsp	milk powder
1 tsp	salt
1/3 cup	bran flakes
1/3 cup	All Bran
330 ml	water
1 Tbsp	small raisins per bun
or	
1 tsp	raspberry jam per bun

Method:

1 Make dough according to instructions on P.9 – 10 and 13.

2 Divide the dough into 12 – 16 equal portions. Wrap raisins or jam in each portion of dough.

3 Shape into a smooth ball.

4 Place on a greased baking tray. Cover and leave to rise in a warm place (30 – 35°C) for 60 minutes or until doubled in size.

5 Bake in a preheated 200°C oven for 20 – 30 minutes or until golden brown.

Use DOUGH RAISIN for recipes below.
Ingredients in italics may be placed in the raisin nut dispenser. This prevents the ingredients from being crushed and also produces a better loaf.

tsp=teaspoon Tbsp=tablespoon

Pumpkin & Walnut Wholemeal Rolls

Ingredients:

3 tsp	Surebake yeast
255 g	white flour
255 g	wholemeal flour
1 Tbsp	brown sugar
2 Tbsp	oil
2 Tbsp	milk powder
1 tsp	salt
1/2 cup	mashed cooked pumpkin
250 ml	water
1/2 cup	*chopped walnuts*

Method:

1. Make dough according to instructions on P.9 – 10 and 13.
2. Turn the dough out into a greased bowl. Cover and let the dough rest for 20 minutes.
3. Divide into 12 equal portions. Shape into rolls and place on a greased baking tray. Cover and leave to rise in a warm place (30 – 35°C) for 30 minutes or until doubled in size.
4. Bake in a pre-heated 200°C oven for 15 – 20 minutes or until golden brown.

Wholemeal Raisin Rolls

Ingredients:

3 tsp	Surebake yeast
225 g	white flour
225 g	wholemeal flour
3 Tbsp	brown sugar
4 Tbsp	butter
2 Tbsp	milk powder
1 tsp	salt
2 tsp	allspice
1/2 cup	grated orange rind
*100 ml	2 eggs + water*
2 Tbsp	*raisins, small*
1 Tbsp	sugar (to sprinkle over top)
1/4 cup	sliced almonds for garnishing

*Break 2 eggs into the provided 240 ml measuring cup – fill to the top with water.

Method:

1. Make dough according to instructions on P.9 – 10 and 13.
2. Divide the dough into 16 equal portions. Shape each portion into a roll.
3. Place on a greased baking tray, cover and leave to rise at 30 – 35°C for 60 minutes.
4. Brush rolls with egg, sprinkle with sugar and sliced almonds.
5. Bake at 200°C for 20 – 30 minutes.

tsp=teaspoon Tbsp=tablespoon

French Loaf or Baguettes

Ingredients:

2 tsp	Surebake yeast
450 g	white flour
1 tsp	butter
1 tsp	salt
250 ml	water
2 Tbsp	water
1/2 tsp	salt

Method:

1. Make dough according to instructions on P.9—10 and 13.
2. Place the dough in a greased bowl, cover and let rest for 15 minutes.
3. Shape dough into one oval loaf or divide and roll into long rolls (baguettes).
4. Place on baking tray, cover and let rise for about 1 hour or until doubled in size.
5. Brush loaves with salt and water, slash diagonally along the top.
6. Bake in 220°C oven for 15—20 minutes.

Pizza

Ingredients:

3 tsp	Surebake yeast
450 g	white flour
1 tsp	sugar
5 Tbsp	oil
1 tsp	salt
230 ml	water

Method:

1. Make dough according to instructions on P.9—10 and 13.
2. Place the dough in a greased bowl, cover and leave to rest.
3. Shape dough into two large or four smaller pizza bases.
4. Leave at room temperature for 10 minutes.
5. Top the bases with your choice of toppings.
6. Bake in a pre-heated 220°C oven for about 15—20minutes or until golden brown.

tsp=teaspoon Tbsp=tablespoon

Pumpkin calzone

Ingredients:
Use the Pizza Dough on P.39.
Filling

2 cups	finely diced pumpkin cubes (cooked until tender)
1 small	red onion finely chopped
2 Tbsp	oil-from sundried capsicums/ tomatoes
4 large	sundried capsicums/tomatoes
1 tsp	cumin
1/2 tsp	coriander
or	
1 Tbsp	fresh coriander
1/2 cup	grated parmesan cheese
	salt and pepper

Method:

1 Sauté onion and pumpkin in oil. Add cumin and coriander then roughly chopped sundried capsicum or tomatoes and cheese.
Season to taste and leave to cool.

2 Divide dough into eight balls and roll out into circles.

3 Place pumpkin mixture on half of dough, wet edges of dough then fold over other half to enclose filling. Seal edges.

4 Brush with oil and leave for 5—10 minutes.

5 Place in oven 220°C for 15—20 minutes.

Pita Bread

Ingredients:

2 tsp	Surebake yeast
340 g	white flour
1/2 tsp	sugar
1/2 tsp	salt
220 ml	water

Method:

1 Make dough according to instructions on P.9—10 and 13.

2 Use lightly floured work surface and hands to shape pita breads.

3 Divide the dough into 8 equal portions. Make into flat oval shapes, approximately 0.5cm thick.

4 Place on a greased tray, cover and leave to rise for 30—50 minutes.

5 Lightly grease heavy pan, fry each pita until it puffs-turn, cook until golden brown.

6 Split and fill with your choice of hot or cold fillings.

Pita Crisps

An alternative to potato or corn chips

Ingredients:
Use the same ingredients as Pita Bread.

Method:

1 Split pita breads, cut into triangles 6cm x 4cm.

2 Brush with oil and bake in a pre-heated 120°C oven for 20—30 minutes until crisp.

3 Serve with salsa or guacamole.

Garlic Pita Triangles

Ingredients:
Use the same ingredients as Pita Bread.

Method:

1 Spread the inside of whole split pita breads with garlic or herb butter.

2 Heat in a preheated 180°C oven until butter melts.

3 Cut in quarters and serve as an accompaniment to soups or pasta dishes.

tsp=teaspoon Tbsp=tablespoon

Date Loaf (Edmonds)

Ingredients:

1 cup	dates, chopped
1 cup	boiling water
1 tsp	baking soda
1 Tbsp	butter
1 cup	brown sugar
1	egg
1/2 tsp	vanilla essence
1 cup	walnuts, chopped
250 g	flour
1 tsp	baking powder

Method:

1 Remove kneading blade from bread pan and line the bottom with baking paper, cut to allow shaft to protrude.

2 Cover dates with boiling water. Add baking soda and butter, stir and then leave to soak for one hour.

3 Stir in brown sugar, egg, vanilla and walnuts.

4 Add sifted flour and baking powder, stir until well mixed.

5 Pour the loaf mixture into the pan.

6 Set into the *Bread Bakery*® and select BAKE ONLY by pressing the select pad.

7 Press Timer and set for one hour.

8 When the beep sounds on completion, test the center with a skewer. If additional baking is required select BAKE ONLY program again and press Timer to set a further 5 minutes.

9 Remove the bread pan and leave to stand for 5 minutes before removing loaf.

Earl Grey Tea Bread

Ingredients:

1 cup	sultanas
1 cup	cold Earl Grey tea
1 cup	brown sugar
200 g	self raising flour

Method:

1 Soak sultanas and brown sugar in cold Earl Grey tea for several hours, preferably overnight.

2 Add self raising flour, stir until well mixed.

3 Remove kneading blade from bread pan and line the bottom with baking paper, cut to allow shaft to protrude.

4 Place mixture into the breadpan.

5 Set into the *Bread Bakery*® and select BAKE ONLY by pressing the select pad.

6 Press Timer and set for 50 minutes.

7 When the beep sounds on completion, test the centre with a skewer. If additional baking is required select BAKE ONLY program again and press Timer to set a further 5 minutes.

8 Remove the bread pan and leave to stand for 5 minutes before removing loaf.

tsp=teaspoon Tbsp=tablespoon

Banana Yoghurt Tea Bread

Ingredients:

200 g	flour
2 tsp	baking powder
1/2 tsp	baking soda
1/2 cup	brown sugar
50 g	butter, melted
2	eggs
1/4 cup	plain yoghurt
2	bananas, mashed

Method:

1 Remove kneading blade from bread pan and line the bottom with baking paper, cut to allow shaft to protrude.

2 Sift flour, baking powder and baking soda. Add brown sugar.

3 In a separate bowl mix together eggs, yoghurt and mashed banana.

4 Add the liquid ingredients and the cooled melted butter to the dry ingredients. Stir quickly and lightly.

5 Place mixture into the breadpan.

6 Set into the *Bread Bakery*® and select BAKE ONLY by pressing the select pad.

7 Press Timer and set for 50 minutes.

8 When the beep sounds on completion, test the centre with a skewer. If additional baking is required select BAKE ONLY program again and press Timer to set a further 5 minutes.

9 Remove the bread pan and leave to stand for 5 minutes before removing loaf.

Gingerbread

Ingredients:

75 g	butter
100 g	sugar
2 Tbsp	treacle
2 Tbsp	golden syrup
225 g	flour
2 tsp	ground ginger
1 1/2 tsp	baking powder
1/2 tsp	baking soda
1/2 tsp	salt
150 ml	milk
1	egg, beaten

Method:

1 Remove kneading blade from bread pan and line the bottom with baking paper, cut to allow shaft to protrude.

2 Warm butter, sugar, treacle and syrup together until just melted.

3 Sift dry ingredients and add together with milk and beaten egg.

4 Beat thoroughly with a wooden spoon.

5 Place mixture into the breadpan.

6 Set into the *Bread Bakery*® and select BAKE ONLY by pressing the select pad.

7 Press Timer and set for 50 minutes.

8 When the beep sounds on completion, test the centre with a skewer. If additional baking is required select BAKE ONLY program again and press Timer to set a further 5 minutes.

9 Remove the bread pan and leave to stand for 5 minutes before removing loaf.

Please check the following: / BAKING RESULTS:			Neither the indicating light nor the display light up.	Smoke emitted from steam vent. Burning smell.	Sides of bread collapse and bottom is damp.	Bread rises too much.
OPERATIONAL ERRORS	Unplugged.		○			
	Ingredient spilled on heater element.			○		
	Power interruption (display 0:00).				○	
	Stop/Start pad was pressed after starting.				○	
	Top lid was open during operation.					
	Selection was wrong (DOUGH option was chosen).					
	Bread left in bread pan too long after baking.				○	
	Bread sliced just after baking (Steam was not allowed to escape).					
	Water added after kneading flour.					
	Kneading blade not installed properly in pan.					
INGREDIENT PROBLEMS	MEASUREMENT ERRORS	Flour	Not enough				
			Too much				○
		Yeast	Not enough				
			Too much				○
			No yeast				
		Water	Not enough				
			Too much				○
		No sweetening agents					
	Ingredients used other than prescribed.						○
	Flour	Old flour used.					
		Wrong type of flour used.					○
	Yeast	Yeast not placed in pan first, or liquids touched yeast before kneading.					○
		Old yeast used.					
		Wrong type of yeast used.					
	Temperature of water was either too hot or too cold. (Not within optimum temperature range of 20 ± 5°C.)						

Collapsed after over-rising.	Bread doesn't rise enough.	Unleavened or not leavened enough				Not baked partially / completely	Slices unevenly and is sticky.
		Top of bread floured.	Under-browned and sticky.	Browned and floured sides, center sticky and raw.	Sides brown but flour coated bottom.		
						○	
			○			○	
			○			○	
						○	
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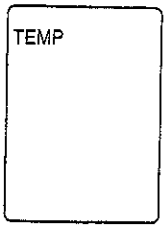
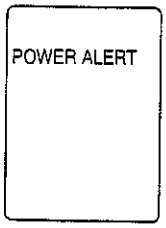
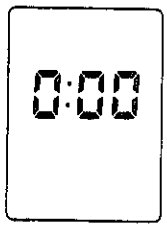
Display Indications for Abnormal Conditions

Condition	Reason/Cause	How to reset/restart
 **TEMP** appears on display.	The unit is hot (above 40°C/105°F). This may occur during repetitive use. You must allow the unit to cool down before reusing.	Leave the unit as it is. When the unit has cooled to below 40°C/105°F, **TEMP** will disappear from the display window and the flashing red operation light will go out. This indicates that the unit is now ready to use.
 **POWER ALERT** is on display.	There has been a 10-minute or less power cut. (The power plug has been inadvertently pulled out or the breaker has activated.) Or there has been a slight change in the power supplied to the machine.	If the interruption in the power supply is momentary, the operation will not be affected. **If the power is restored within 10 minutes, the bread maker will operate again. However, the bread may not turn out well.**
 0:00 is on display.	There has been a power cut for a certain period of time. (The length of time may differ according to the circumstances.) (Possible causes: power failure, unplugging of the power cord, or a malfunctioning of household fuse or breaker).	Remove the dough and start again using all new ingredients.
Not baked at all, although the operation appears to have proceeded.	Motor protection device has activated. This only happens when the unit is overloaded and an excessive force is applied to the motor. After about 30 minutes, the motor automatically starts running again.	Check to see if the kneader mounting shaft can rotate. **Yes** → Make sure you did not use too much or too hard/heavy ingredients, then start again using all new ingredients. **No** → Service will be required.

Motor protection device

If the unit is overloaded and an excessive force is applied to the motor, the protection device will stop the motor. After approximately 30 minutes, the motor will automatically start running again. It is recommended to restart with fresh ingredients.

Remedy 1

If the kneading blade is restricted by hard dough, take out the dough. The unit will restart 30 minutes later.

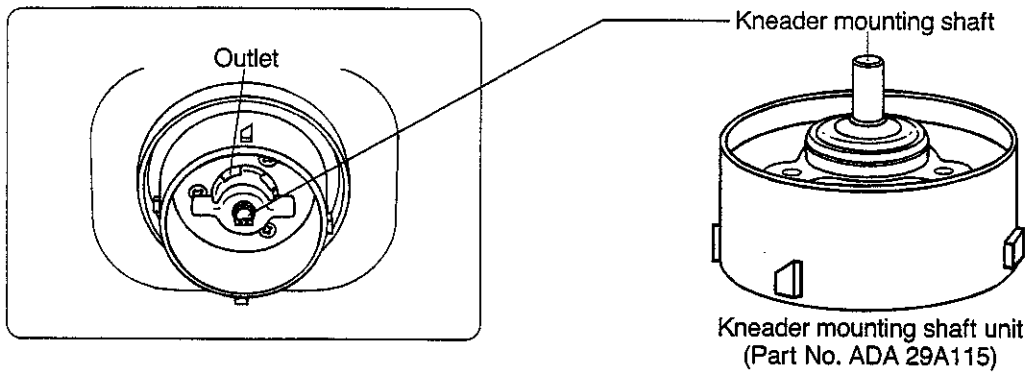
Remedy 2

Check to see if the kneader mounting shaft of the bread pan can rotate. If it can rotate, restart the bread maker after 30 minutes. If it cannot rotate, service will be required.

Leakage of Bread Ingredients from the Bread Pan

With extended use, a small quantity of ingredients may leak out from the outlet of the bread pan. This is normal. The bread pan is designed so that the ingredients in the kneader mounting shaft unit may be discharged to prevent rotation stoppage.

When the kneader mounting shaft does not rotate, it is necessary to replace the kneader mounting shaft unit with a new one.



Replacement Parts

Consult your authorised Panasonic Service Centre for servicing or for purchase of replacement parts.

Specifications

Power supply	230V AC 50 Hz
Power consumed	550 W
Capacity	max. 600 g flour min. 350 g flour
Timer	Digital timer (up to 13 hours)
Protective device	Self-resetting motor protector
Dimensions (H X W X D)	approx. 36.9 X 34.0X 23.2 cm
Weight	approx. 7.5 kg.
Accessories	Measuring cup, measuring spoon

Matsushita Electric Industrial Co., Ltd.
Web Site: http://www.panasonic.co.jp/global/

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